

THE NATIONAL
PROVISIONER

JULY 22 • 1944

INDIA UNIVERSITY

Leading Publication in the Meat Packing and Allied Industries Since 1891

JUL 25 1944

We Liked 'em Then—We Like 'em Now—
They've Always Been Our Favorite Chow!



**ALWAYS A
FAVORITE...**

WIENERS IN NATURAL CASINGS

*The kind they liked
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The kind they go for today!

Every G.I. remembers the taste-thrill of those juicy, flavorful Frankfurters in Natural Casings he ate as a youngster. And when he lines up for chow, and the word is passed back that it's Frankfurters in Natural Casings —oh BOY! Maybe he doesn't know why they're so downright delicious, so full of juicy flavor—but we can tell him: it's because the SKIN keeps the FLAVOR IN! But with the first bite, he knows they're the kind he enjoyed so thoroughly at ball games and other sports events—the kind that spelled "good eating" from 'way back when to right now!

FRANKFURTERS in **NATURAL
CASINGS**

**NATIONAL CASING
INSTITUTE
CHICAGO 9**

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BUFFALO Self-Emptying Silent Cutter



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Cutting Principle



BUFFALO Model 70-B Self-Emptying Silent Cutter cuts and empties 800 lbs. of meat in 5 to 8 minutes. Other models have bowl capacities of 200, 350, 600 and 800 lbs.

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MAKING MACHINES**



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The lever locking ring cover gives a full opening for easy filling. Covers are sealed by a single movement of the lever locking ring handle making a positive air-tight closure.

These drums have a two-position locking device which insures their arrival at your plant with interiors clean and the seal undamaged.

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MADE IN U.S.A.
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THE NATIONAL PROVISIONER

Volume 111

JULY 22, 1944

Number 4

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GLOBE

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IMPROVES PROD

With Globe's moving up-to-the-minute hot cutting equipment you can save money in handling any size of hams. From whole ham to individual pieces, Globe's unique, fast, low production loss, reduces costs. Speeds cutting and cleaning, provides cuts with a minimum of waste and manpower. Illustrated below is a Globe ham saw cutting up to 150 hams per hour. The sketches show some of the special, clean, standardized operations with Globe equipment. Let us know your needs. Our experienced engineers can help you with your layout desired.



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Hog Cutting Equipment

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CHICAGO 9, ILLINOIS

THE MEAT CUTTING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

Keep Your Bologna
at its Flavor Peak with
ARMOUR'S
NATURAL
CASINGS

• There's one sure way to know that your bologna will be at its flavorful finest when customers buy it...

Use Armour's Natural Beef Bungs!

You see, these natural casings seal in all the rich juices of the sausage...provide real protection against drying out. Keep your bologna at its flavor peak right to the customer's table!

And that's not all! For bologna packed in Armour's Natural Beef Bungs has that plump, well-filled appearance that adds sales-appeal to a dealer's meat case!

Armour can supply you with uniformly graded, imperfection-free casings in the quantity you need. They'll help you keep bologna fresh, firm, flavorful longer...they'll add the eye-appeal that means sales appeal!

ARMOUR AND COMPANY

*Making sausage for the
armed forces? Then use
Armour's Natural Cas-
ings and be sure of
meeting requirements!*



Lift Quota Limitations on Lard and Pork Fat

The War Food Administration has removed quota restrictions on the use of rendered pork fat and lard which are purchased and delivered for soap making from July 17 through July 31.

The action, contained in Amendment 9 to War Food Order No. 41, is similar to that of last May when quota restrictions on lard and rendered pork fat were removed from May 15 through June 30.

Both lard and rendered pork fat have been available to soap makers since late in February, but their use (except for the quantities purchased and delivered between May 15 and June 30, inclusive) has been subject to the quota restrictions of WFO 42.

OPA Plans Investigation of Beef Prices at Buffalo

An investigation of alleged ceiling price violations by independent Buffalo, N. Y., meat packers is about to be inaugurated by the OPA regional office in New York.

Herman Greenberg, head of the OPA meat enforcement section in Washington, said that Werner Ilsen, regional enforcement executive for the New York area, had ordered the investigation and that within a short time agents would be sent into Buffalo to determine whether violations of RMPR 169 have occurred and prosecutions are to be ordered.

The fact that many Buffalo packers have not applied for subsidies has caused considerable suspicion on the part of the OPA.

NEW ARMY SPECIFICATIONS

Revised tentative specifications for smoked hams and new specifications covering frozen cured hams have recently been issued by the Quartermaster Corps through the Chicago Quartermaster Depot. The revised specifications for smoked hams are entitled, CQD No. 7E, 10 July 1944; they supersede CQD No. 7D, 26 April, 1943, and are to be used in place of Federal Specification PP-H-71. The new frozen cured ham specifications are designated as CQD No. 195, 12 July, 1944.

The Army intends to purchase frozen cured hams for some military establishments having adequate refrigeration facilities. The product will be handled as a perishable product, the same as frozen beef, semi-boneless pork loins, and other frozen meat products.

Status of Rationing Uncertain as Result of Jones' Directive

A GAME of "thimble, thimble, and who's running rationing?" developed in Washington this week when War Food Administrator Marvin Jones issued an order directing the Office of Price Administration to remove all restrictions (rationing) on the transfer from one person to another of all beef, except good and choice (A and AA) qualities of steaks and roasts, and authorizing OPA to impose rationing restrictions on pork loins and hams. The order would not otherwise affect the rationing of meat or other foods. It would be accomplished by the reduction of point values to zero or by other means.

While the WFA order is supposed to become effective August 1, it has not yet been published by the *Federal Register* and there are reliable reports that it has been postponed indefinitely. However, Administrator Jones does have the power to force such a change in the rationing setup since OPA gets its rationing authority through WFA.

It is understood that if the order



MARVIN JONES

does stand, the new trade point value tables which would be effective August 6 will not take effect until a later date and July values will continue in use except for the changes specified by the WFA.

Meanwhile, the American Meat Institute announced that nationwide reports from 600 packinghouse operators and branch house managers have disclosed acute shortages of grades AA and A beef. The survey was made at the request of the rationing officials of OPA.

The reports revealed, however, less short supplies of beef grading utility and below. Based on the survey, the Institute stated that veal cuts from the hindquarter are in short supply; pork hams, loins and tenderloins are still in short supply, reflecting in part the continued demands of governmental agencies for tremendous quantities of pork products.

Bacon Supply Lower

The Institute stated that while the scarcity of slab and sliced bacon and butts is not as acute as hams, loins and tenderloins, nevertheless these pork cuts are in shorter supply than a month ago. All kinds of pork sausage and luncheon meats are in fairly abundant supply, as well as variety meats, according to the survey.

Other rationing developments this week included the issuance of several announcements and amendments to RRO 16 by OPA. The agency revealed that ration banks will no longer examine and destroy ration currency. This will be taken over by new regional verification centers which will check for counterfeits, stolen currency and other signs of irregularities. Stamps and coupons will be counted to determine if the correct number are in deposit envelopes.

OPA pointed out this week that packers and other wholesalers will have to foot the bill when a retailer's ration check "bounces" because the packer salesman has given the dealer a blank check on his own firm's bank rather than on the retailer's bank. Since OPA is now going to debit all suppliers' accounts for checks of this kind, it is to the wholesalers' interest to see that their salesmen stop this practice at once.

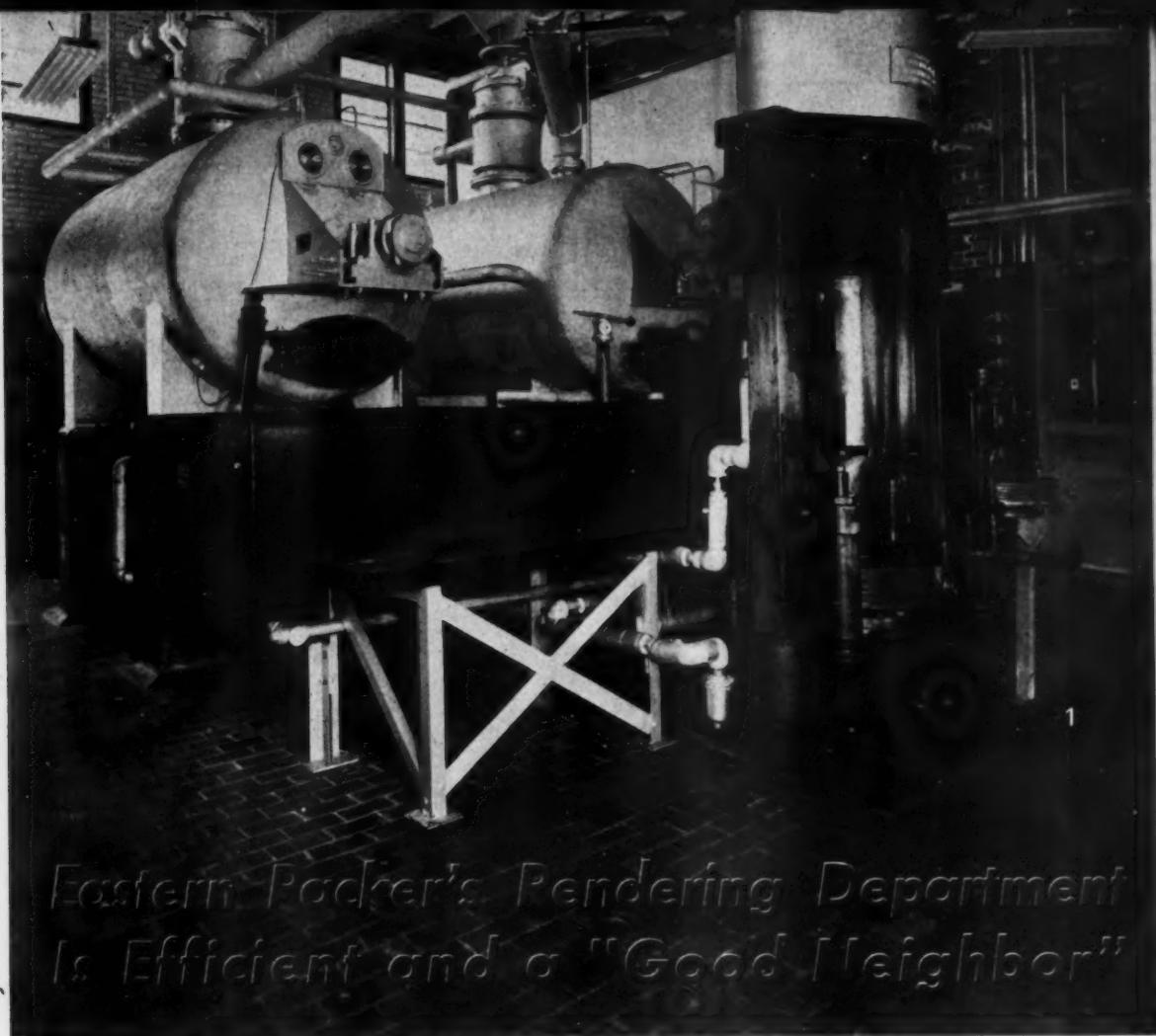
The agency also warned that RRO 16 specifically states a record must be kept of losses and gains due to changes

WHAT HAPPENS TO "RILEY" ON JULY 30 BROADCAST

The sudden and mysterious disappearance of "Riley" during his lunch hour at the war plant where he works is the main theme of the July 30th episode of the Blue Network's Sunday comedy broadcast, "The Life of Riley," starring William Bendix.

When "Peg" and other members of his household hear that "Riley" has disappeared they jump to the conclusion that he has been kidnaped or in some other way has become the victim of foul play and immediately notify the police and organize searching parties. Then the family is soon pestered by people who want to rent his room and others who make all manner of dire prophecies concerning the mystery and his real whereabouts. In the midst of all the confusion, however, the matter is straightened out by "Riley" himself, who brings the story to a dramatic climax.

(Continued on page 20.)



Eastern Packer's Rendering Department Is Efficient and a "Good Neighbor"

A RENDERING department which might well serve as a model for other small and large plant units because of its arrangement, efficient methods of handling materials, cleanliness and freedom from offensive odors has recently been completed by the Somerville Packing Co. of Somerville, Mass.

Small—with only two melters and one hydraulic press—the department has been well planned to handle the firm's inedible material in a straight line from the killing floor and with a minimum of manual labor ensuring maximum control.

The Somerville plant is located in a district of metropolitan Boston which is part residential and part industrial; the avoidance of any nuisance has been, therefore, an important consideration in the planning and operation of the rendering and other departments of the plant. The Somerville company kills both cattle and hogs, renders lard and inedible fats and cures hides but does no other processing.

The rendering department was designed to conform in appearance with other parts of the Somerville plant, which is a relatively new structure completed in 1941 (see THE NATIONAL

NEW RENDERING DEPARTMENT

1.—This light and airy rendering department is easy to keep clean. Note centralized controls for pumps, melters, grinders, fans, etc.

2.—Fats and other light materials to be rendered are handled on table above washers; large pipe in foreground (through stairs) is for non-renderable substances. After hashing and double washing, raw material drops to blow tank on first floor.

3.—Exterior of new rendering addition at Somerville Packing Co.

4.—View of balcony with hog for heavy material; hasher, washers, blow tank below.

PROVISIONER of August 23, 1941, page 8). The rendering department, and the original plant as well, were designed by Morris Fruchtbau, packinghouse architect and engineer of Philadelphia, Pa.

Although faced with some public opposition prior to the erection of the slaughtering unit, the plant is now accepted as a "good neighbor" and the management has received many expressions of good will from those who were active in opposing its location, as well as numerous compliments on the plant's appearance and the unobjectionable

manner in which it is being operated.

As will be noted from the accompanying illustrations, the new rendering department is light and airy and has been built with materials which are easy to keep clean. The construction is of brick, steel and reinforced concrete. Walls above the dado are of white glazed brick while the floor and curb are packinghouse brick and well drained for washing down. The melters, tallow settling tank, doors and blow tank are silvered and the ceiling is painted for maximum light reflection. Fluorescent lighting is employed throughout the department and provides a high level of illumination.

As will be seen from the photos on page 9, the inedible raw material is handled on a balcony at one end of the rendering room before it enters the blow tank. Bone, carcasses and other heavy material drop directly from the killing floor above through a Boss hog on the balcony into the blow tank on the ground floor.

Fats, guts and other similar material drop from the killing floor onto a table over the hasher and washers. This table has two openings, one at each end, and is equipped with a flushing hose. Non-renderable material is disposed of

through one of these openings while the other leads to the hasher and double washer. After the hashed material has passed the length of one of the Boss washers, it travels through a chute to the second washer and thence into the slow tank.

The French Oil Mill Machinery Co. blow tank is set directly beneath the balcony, part of it being below the first floor level, and is protected with a brick and concrete curb. A charge can be blown from the tank to the melters with 8 to 12 lbs. pressure; the lines to the melters are equipped with positive quick-opening valves actuated by turning a lever through 180 degs.

The two melters—a 5 x 9 Cincinnati Butchers' Supply Co. unit and a French cooker of similar size—are electric motor-driven and empty into percolators from which the cracklings can be shoveled directly into the French press centered directly in front of the melters. Tallow is pumped into a settling tank and thence to an outside storage tank set some feet above the ground on Y steel supports. From this tank the fat is pumped into tank cars or trucks.

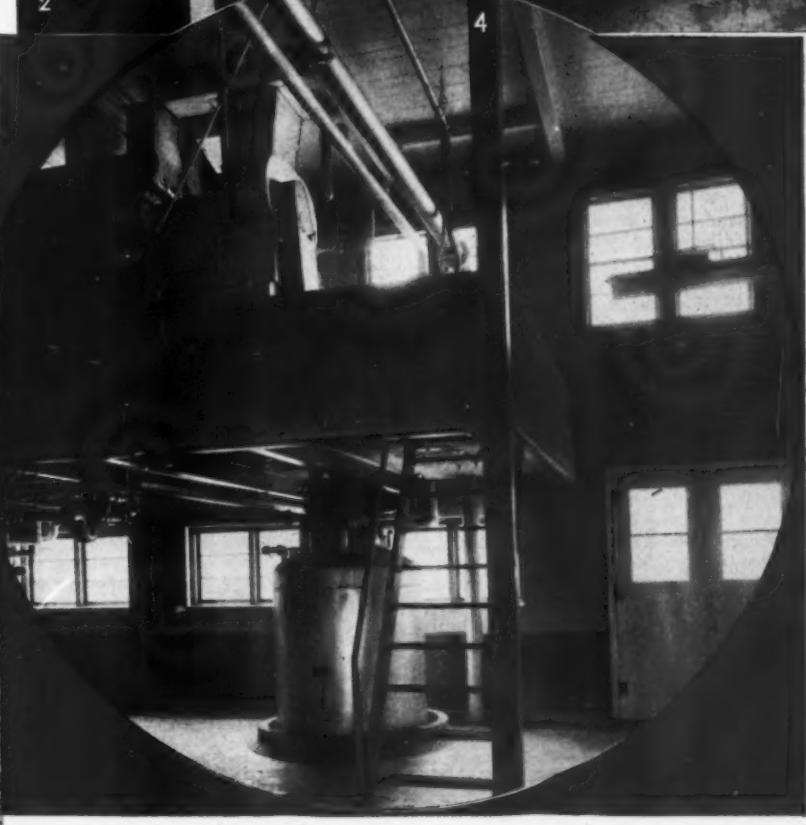
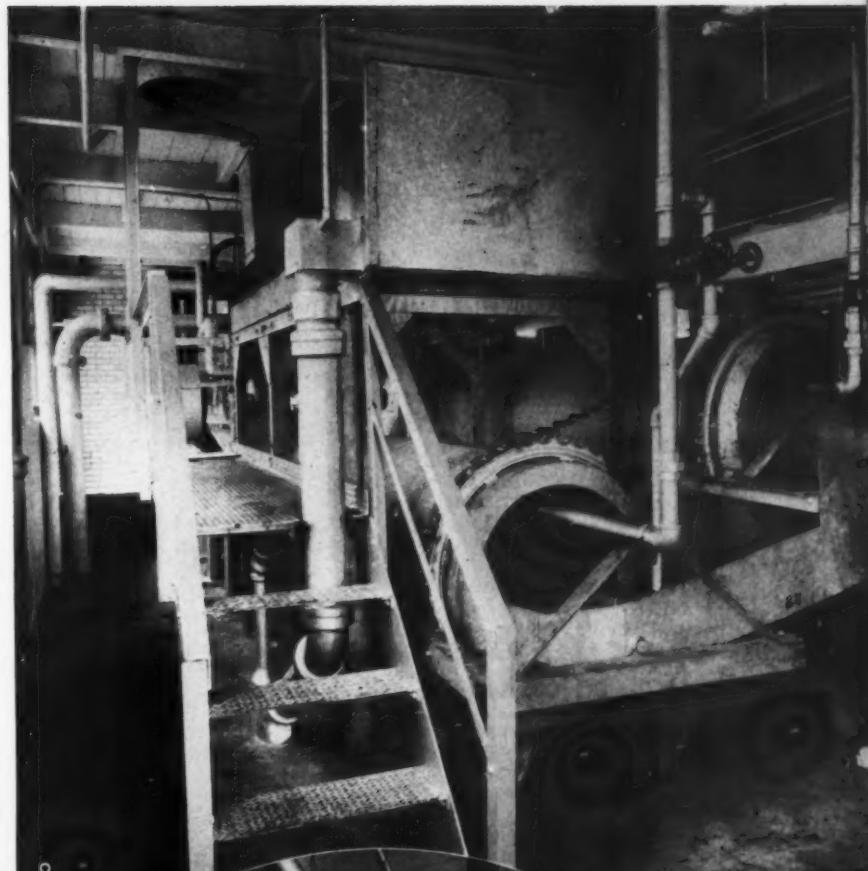
Centralized control of all rendering department equipment—pumps, melters, grinders, fans, etc.—is provided on a panel board.

One factor in maintaining desirable conditions is the fact that the rendering system is practically a closed one from the time the raw material leaves the killing floor until it is discharged from the melters. No material is left sitting about in trucks or spilled on the floor. The department's cleanliness is also maintained by the practice of washing down the floor, platforms, etc. at least four or five times daily.

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JOHN MORRELL & CO.

OTTUMWA, IOWA, U.S.A.

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MORRELL CALENDARS COMBINE ART, DRAMA

THE high plane to which packer calendar promotion can be elevated (*THE NATIONAL PROVISIONER*, June 10, page 13) is well exemplified by the annual efforts in this direction of John Morrell & Co., general offices, Ottumwa, Ia. Morrell calendars are invariably models of drama and artistry, embodying a fascinating continuity of theme skillfully woven together from month to month.

The current Morrell calendar, the first month of which is illustrated at the right, is devoted to "Flags in America's History." Beginning with the Viking flag of 100 A.D., the banner under which Leif Ericson sailed when he became the first recognized white man to set foot on this continent, the calendar unfolds a gripping story of famous flags that played a role in shaping American history. Dramatizing these accounts are full color reproductions of paintings executed exclusively for Morrell by the outstanding artist, N. C. Wyeth.

Morrell began issuing calendars back in 1910. As the photograph above reveals, these early efforts were in no way comparable to those of later years. In fact, the initial Morrell calendar was not even the result of conscious planning; it was a makeshift affair that came into being when the company found itself with a surplus of display cards. Unable to distribute them effectively in any other manner, date pads were affixed and handed out to customers as calendars.

From this humble beginning, Morrell calendars have progressed through three phases of development: from 1910 to 1917, single sheet illustrations with date pads attached; from 1918 to 1931 (excepting 1927, the company's centennial year), 12 sheet still life calendars, and from 1931 to date, 12 sheet calendars with special themes. Since 1931, the original paintings have been given to libraries, high schools, universities and other institutions.



JOHN MORRELL & CO.

LARD FIRM AFTER GOOD VOLUME OF BUYING

Lard and rendered pork fat appeared to be firm late this week, although the demand was narrow after the spurt of soaper interest which followed the suspension of quota limitations on purchases from July 17 to 31.

Early in the week soapers were bidding 9 to 9.50c for rendered pork fat; 11c was bid for lard with sellers asking 11.37@11.50c; some P.S. lard moved at 11.25c, outside point. Probably more than 100 tanks of rendered fat and lard traded late Tuesday and on Wednesday. Early sales of pork fat were at 10.50c, Chicago and on the River, with lard bringing 14c more. Later pork fat sold at 10.75c and P.S. lard at 11.00c, Chicago, while at the tail-end of the movement the rendered fat sold at 11.00c, Chicago.

The WFA bought no lard in drums this week, but is credited with purchasing 9,000,000 or 10,000,000 lbs. of lard at 12.75c, Chicago, in 56-lb. boxes, and 13.00c, Chicago, in 37-lb. tins.

Late in the week there were bids of 10.75c for rendered pork fat and 11.00c, Chicago, for rendered fat or lard. However, sellers' ideas were 11.25c or higher for pork fat and 11.50 or higher for lard.

25TH YEAR FOR ARMOUR "STAR"

Armour and Company's Chicago plant, which has had an employee publication for the past 25 years, began with the *Armour Oval*, first issued in February, 1919. Exactly 21 years to the month later, the name was changed to the present *Armour Star*, it is revealed in the silver anniversary edition of the publication, issued this month.

Front cover of the current issue shows a picture of a team of horses and a wagon, typical of the transportation of that wartime era, while the back cover carries a view of the general office and an Armour girls' band parading. Other World War I news concerns the company's suggestion system, which started that year, bond drive achievements and war garden activities, illustrated by numerous photographs.

WOMEN LEARN CAN'S VALUE

The dramatic role assigned the common tin can in America's war effort has been brought home to more than 27,000 women's clubs with a total membership of over 8,000,000 through a study program, "Cans in Uniform," prepared by the club service bureau of *Good Housekeeping* in cooperation with the Can Manufacturers Institute.

The program provided complete material for conducting a meeting and stressed the importance of can salvage. Also included was a 16-page booklet, "The Story of the Can in Wartime," prepared by the can institute to interpret current can shortages.

ANTIOXIDANTS USED IN EDIBLE FATS

By FRANK C. VIBRANS • Research Laboratory,
American Meat Institute

EDIBLE fats and foods containing fats become rancid when stored in air. The rate at which rancidity develops may be retarded by the addition of very small amounts of substances known as antioxidants.

The use of antioxidants in fats is not new. Deschamps [*J. Pharm. Chim.*, 4, 201 (1843)] in 1843 showed that fresh lard containing gum benzoin or populin did not become rancid as soon as pure lard when held at room temperature. Welborn [*Pharm. J.* 83, 390 (1909)] stated that the incorporation of sufficient oil of pimento with lard to make the odor of pimento slightly perceptible prevents the development of rancidity and discoloration for two years under normal conditions. During the next 15 years the principal interest in fat stabilization centered around what could be accomplished by hydrogenation.

Since about 1925 the interest in fat stabilization by means of antioxygenic substances has been keen and many scientific articles on the use of different types of compounds have been written. During this same period patents have appeared in ever-increasing numbers on the use of specific compounds which retard the development of rancidity in fats to which they are added. Even though hundreds of fat antioxygenic compounds have been described and the use of most of them patented, very few of these compounds have actually been used commercially in edible fats.

Lecithin Widely Used

The first of these antioxygenic compounds to be used commercially in edible fats is lecithin. Lecithin is widely distributed in nature in both animal tissue and plant seeds. In fact, it is found in the nuclei of all cells. Commercial lecithin for stabilizing fats is obtained very largely from soybean oil, although a lesser amount is obtained from corn oil. E. I. Evans [*Ind. Eng. Chem.* 27, 329 (1935)] in 1935 showed that soybean lecithin, when added to cottonseed oil and stored at 75 to 80 degs. F. greatly increased the keeping quality of the oil. H. S. Mitchell and H. C. Black [*Ind. Eng. Chem.* 35, 50 (1943)] found that 0.10 per cent lecithin added to a lard changed its keeping quality from 5 hours to 8 hours, when the fat was incubated at 208 degs. F. (the active oxygen or Swift accelerated stability test).

Although the stabilizing action of lecithin is not as great as that of some other compounds now federally approved as antioxidants for lard, it is commercially available in large quantity and its value has been recognized by the Army. All lard now bought by the U. S. Army for overseas use is stabilized with lecithin. Recently, all lard

bought by the War Food Administration for storage was required to contain lecithin.

When adding lecithin to lard, it should first be dissolved in about five to ten times its volume of warm lard (130 degs. F.). To make sure that no lumps of undissolved lecithin shall occur in packaged lard the concentrated lecithin solution should be strained through

For a number of years the Research Laboratory of the American Meat Institute, located at the University of Chicago, has been testing the effectiveness of various antioxidants when used in animal fats. Because of the keen current interest in antioxidants, stimulated by recent developments involving nordihydroguaiaretic acid (NDGA), *The National Provisioner* requested Dr. Vibrans to prepare the accompanying semi-technical article.

cloth as it is added to the tank of lard to be stabilized and then thoroughly mixed with the lard.

Although when properly used lecithin is a valuable antioxidant, it should not be employed in too high a concentration. Too much lecithin will not only darken the fat and make it foam when heated but will, upon oxidation, produce a disagreeable taste and odor in the fat. Laboratory tests and experience indicate 0.05 to 0.10 per cent is

the proper amount of lecithin to be used to stabilize lard. Lecithin is decomposed quite readily by heat so that its stabilizing effect is not carried over into baked goods.

Gum guaiac is another compound which has been shown to have antioxygenic and other properties which make it suitable for use in stabilizing animal fats. Gum guaiac is now in commercial use by Swift & Company to stabilize lard. The use of this compound as an antioxidant is patented. It is a product obtained from a tropical tree, *Guaiacum officinale*, native to Central America and the West Indies. This gum was tested by R. C. Newton and D. P. Gretie (U. S. Patent 1,903,126, March 28, 1933), and after extensive tests by A. J. Carlson, et al., [*Food Research* 3, 555 (1939)] which proved gum guaiac to be entirely harmless physiologically, its use in lard was authorized by the Bureau of Animal Industry (now known as the Meat Inspection Division) of the United States Department of Agriculture.

Properties of Gum Guaiac

According to H. S. Mitchell and H. C. Black [*Ind. Eng. Chem.* 35, 50 (1943)] gum guaiac is a much more effective antioxidant for animal fats than it is for vegetable oils. For example, as determined by an accelerated laboratory procedure in which air is bubbled through the fat contained in a test tube while heated at 208 degs. F., 0.05 per cent gum guaiac increased the keeping quality of a lard from 5 hours to 20 hours. The same concentration of gum guaiac increased the keeping quality of a cottonseed oil from 12 hours to 15 hours.

These authors also presented data which show that gum guaiac is not readily destroyed by heat, so that its stabilizing property is carried over into



BETTER KEEPING QUALITY STEPS UP SALES

The use of antioxidants in lard, by holding down rancidity, increases the retailer's opportunity to display the product to advantage, building increased sales volume. Ability to be displayed without refrigeration has been an important factor in the merchandising success of vegetable shortenings.



Prepare...for POST-WAR production!

Consider these extra advantages of the RUJAK
No. 16 Electric Hoist before replacing the old one.

- 1 ALL WELDED CONSTRUCTION
- 2 ALL STEEL FRAME AND DRUM
- 3 ALL BALL BEARING
- 4 TOTALLY ENCLOSED BRAKE
- 5 TOTALLY ENCLOSED GEARS
- 6 TOTALLY ENCLOSED MOTOR
- 7 AVAILABLE FROM STOCK
- 8 AVAILABLE IN SEVERAL SPEEDS
- 9 SIMPLE, COMPACT DESIGN
- 10 AVAILABLE IN SEVERAL CAPACITIES
- 11 EASY TO INSTALL
- 12 EASY TO OPERATE

Now...is the time to place your order!



A COMPLETE LINE OF RENDERING EQUIPMENT
WRITE FOR FULL DETAILS AND PRICES!

The JOHN J. DUPPS CO.
CINCINNATI - OHIO

baked products prepared with animal fat containing this antioxidant. Crackers made with oleo oil stabilized with 0.10 per cent gum guaiac kept for 52 days when incubated at 140 degs. F. Control crackers made with oleo oil without the antioxidant became rancid in 27 days.

The stabilizing action of certain vegetable oils such as sesame oil and hydrogenated sesame oil when they are added to animal fats has been known for more than a decade. Lard has been stabilized commercially by the addition of from 3 to 10 per cent vegetable oil. There are now many patents on the use of varying amounts of the different vegetable oils and hydrogenated vegetable oils in stabilizing animal fats. When these oils were first used to stabilize lard the antioxidants in them were not known, but in 1935 they were referred to by R. B. French, H. S. Olcott and H. A. Mattill [*Ind. Eng. Chem.* 27, 724 (1935)] as inhibitors.

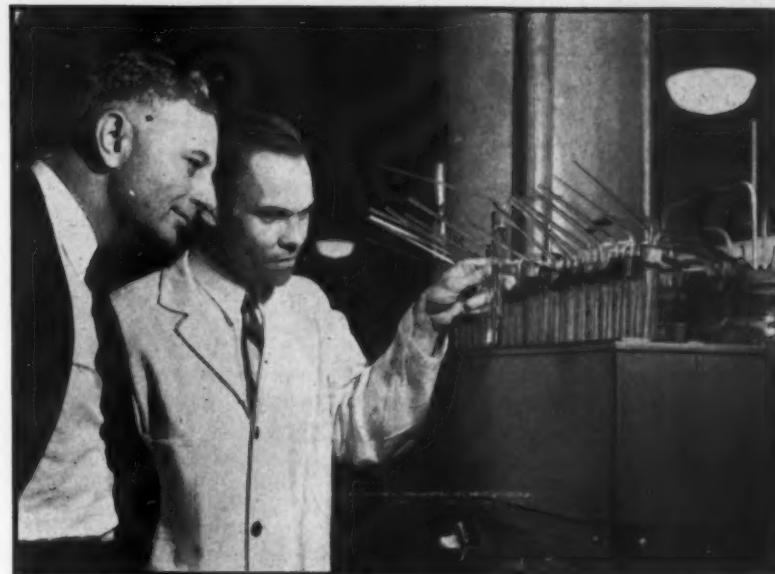
In 1936, substances known as tocopherols were isolated from vegetable oils by H. M. Evans, O. H. Emerson, and G. A. Emerson [*J. Biol. Chem.* 112, 219 (1936)] and the following year their antioxygenic activity was described by H. S. Olcott and O. H. Emerson [*J. Am. Chem. Soc.* 59, 1008 (1937)]. The antioxygenic property of the inhibitors described by H. S. Olcott et al. has been demonstrated to be intimately associated with the tocopherols. Probably most of the antioxygenic property of the inhibitors is due to tocopherol, although H. S. Olcott [*Oil and Soap* 18, 77 (1941)] and C. Columbic [*Oil and Soap* 19, 181 (1942)] recognize that other antioxygenic substances may be present.

Tocopherols for Animal Fats

As in the case of gum guaiac, the tocopherols are much more effective antioxidants for animal fats than they are for the vegetable oils. This is illustrated by data published by H. S. Mitchell and H. C. Black. These data, obtained by the accelerated test already referred to, show that 0.05 per cent α -tocopherol added to a lard with 5 hours stability increased its stability to 33 hours. On the other hand, the stability of a 12-hour cottonseed oil was increased to only 15 hours. An explanation for this lies in the fact that the cottonseed oil already contained some tocopherol so that the addition of more of it did not show the marked antioxidant effect tocopherol showed when added to an animal fat.

In February of this year the Meat Inspection Division of the U.S.D.A. issued a memorandum authorizing the addition of vegetable oil concentrates containing tocopherols in an amount not to exceed $\frac{1}{10}$ of one per cent to lard and rendered pork fat as a "preservative." Tocopherol concentrates are now available in limited quantity and there is reason to believe that they will be available in much larger amounts after war.

Another antioxygenic compound



TESTING NEW SWIFT LARD FOR STABILITY

Dr. R. C. Newton, now a vice president of Swift & Company, and Dr. D. P. Grettie of Swift research laboratories shown as they made tests demonstrating stability of the company's new bland lard, in which gum guaiac is used as an antioxidant.

which possesses desirable characteristics and which has been authorized for use in animal fats produced under federal inspection is nordihydroguaiaretic acid, generally referred to as NDGA. This substance was originally prepared from gum guaiac and its structure established by G. Schroeter, L. Lichtenstadt and D. Irineu [*Ber.* 51, 1587 (1918)]. Its antioxygenic property was first tested during a cooperative investigation on plant constituents conducted by the United States Department of Agriculture and the University of Minnesota—W. O. Lundberg, H. O. Halvorson and G. O. Burr [*Oil and Soap* 21, 33 (1944)]. These studies revealed that NDGA is found in greatest concentration in a desert plant belonging to the group known as the creosote bush (*Larrea divaricata*). The dried leaves and stems contain as much as 7 per cent NDGA. Pure NDGA is a white crystalline compound prepared by the solvent extraction of the dried plant.

NDGA Imparts No Taste

According to W. O. Lundberg, H. O. Halvorson and G. O. Burr, NDGA in "concentrations up to 0.10 per cent imparts no taste or odor that could be detected by the average person." These authors' data, obtained by the accelerated active oxygen method, indicate that 0.01 per cent NDGA increased the stability of a 4-hour lard to 76 hours and a "special" lard with 20 hours keeping quality to 206 hours. They also present data which show that the antioxygenic property of NDGA is not destroyed during baking but is carried over into the baked goods. A pie crust made from lard containing 0.10 per cent NDGA became rancid only after aging for 1,000 hours at 145 degs. F.

The same type of pie crust made without the antioxidant became rancid in 100 hours. The same amount (0.10 per cent) of NDGA in the lard used to make soda crackers increased the time required for them to become rancid from about 220 hours to 400 hours when they were incubated at 145 degs. F.

Other Antioxidants

At the present time, NDGA is available in limited quantity. The Wm. J. Stange Co. of Chicago is licensed to prepare NDGA and is now making it in a pilot plant. The NDGA produced in this plant is taken on U. S. government order. A larger plant is under construction and should be ready soon.

The Eastern Regional Research Laboratory of the U.S.D.A. is working on antioxidants for stabilizing animal fats. This laboratory has prepared two compounds, d-isoascorbyl palmitate and d-isoascorbyl stearate, which have antioxidant and other properties which make them suitable for stabilizing fats. R. W. Riemschneider, J. Turer, and W. C. Ault [*Oil and Soap* 21, 98 (1944)] described the effectiveness of these compounds when used by themselves and in combination with lecithin and α -tocopherol in lard prepared by different rendering methods and on hydrogenated vegetable shortening. The tests indicate that the stabilizing property of the d-isoascorbyl esters is greatly enhanced by the addition of a very small amount of lecithin, α -tocopherol or a mixture of the two.

The d-isoascorbyl esters are available only in small amounts for laboratory use and they have not as yet been authorized for use in edible fats by the Food and Drug Administration.

(Continued on page 21.)

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PLANT OPERATIONS

Ideas for Operating Men

GAS MASK LOCATION

Serious breaks in packinghouse refrigeration lines are infrequent, but under present conditions, with equipment often pushed to capacity, breaks may occur, it is pointed out by B. J. George, industrial engineer, Kansas City Power & Light Co., Kansas City, Mo. To meet this possible hazard, packers are urged to keep gas masks always on hand.

It is of the utmost importance that gas masks and canisters be located in an easily accessible and gas free area, so that employees rushing from a gas-infested room for fresh air will find the masks available for instant use. Masks should be mounted or shelved at a convenient height and always kept in a specific and well-known location.

In selecting the best location, it should be remembered that masks must be stored away from steam pipes and other sources of heat, preferably in a cool, dry spot. Heat deteriorates rubber and other fabric, while moisture will rust metal parts and may affect the efficiency and life of canisters.

Although the number of masks to be provided will depend upon circumstances, it is advisable to have at least two available so that the operating engineer or repairman and his helper will each have a mask. Ample extra canisters should be on hand at all times.



SIMPLE SAWDUST BURNER

This arrangement for burning sawdust, employing gas and compressed air, is in use in the new revolving smokehouses at the Richmond plant of Kingan & Co. Sawdust feeds down through cone by gravity as material at bottom smoulders away.

BACK PRESSURE CONTROLS

The application, operation and maintenance of automatic controls in refrigerating plants are discussed in some detail by O. W. Sandborg, engineer, Armour and Company, in a recent issue of *Ice and Refrigeration*. Automatic devices mentioned include back pressure regulators, which, Sandborg points out, can be used to control the temperature and pressure in fin coil air cooling units, either dry or flooded types, to prevent frosting of the coils.

For example, in an ammonia system carrying a 20-lb. gauge suction pressure (5.5 degs. F.), a unit cooler is used in a packinghouse cooler having a 45-deg. temperature. With a 5.5-deg. temperature in the coil, ice would very quickly bridge across the fins, reducing the unit's capacity. By using a back pressure regulator to maintain a 42-lb. gauge pressure (27 degs.) in the coil, only a light film of frost would build

up on the coil and the unit would maintain full capacity and operate satisfactorily without icing across the fins.

The back pressure regulator should be installed in a vertical position on a horizontal suction line, Sandborg explains, and should be protected by a strainer as its operation is very sensitive and any dirt or scale in the system will affect it. Often when first installed, a great deal of difficulty is experienced with the valve not functioning properly. This is due to fine particles of scale or dust in the system, according to the author. It may be necessary to clean out the strainer and valve four or five times before the trouble is finally eliminated.

KEEP DOCK PAVEMENT CLEAN

Much tire damage can be prevented by keeping terminal and dock areas clean. It is not an uncommon sight to see a packer's loading dock pavement with bits of broken boxes, glass, stones, a few stray nails or screws and paper on it. Such litter leads to tire damage. Rubber cuts three to four times as easily when it is wet and synthetic rubber cuts more easily and tire injuries are more likely to grow than in natural rubber, rubber authorities warn.

Explains Basic Principles of Meat Plant Refrigeration

Basic facts and formulas needed for a sound understanding of meat plant refrigeration and air conditioning were summarized for students attending the American Meat Institute's 13-week course on these subjects by Instructor Harold R. Toombs, formerly of Armour and Company, at the final session of the class in Chicago. The points summarized included:

One B.t.u. (British thermal unit) is the quantity of heat needed to raise the temperature of 1 lb. of water 1 deg. F.

288,000 B.t.u. per 24 hours, 12,000 B.t.u. per hour, or 200 B.t.u. per minute equal one ton of refrigeration.

Specific heat of various types of meat is an important factor in determining refrigeration requirements. Different factors are used above and below the freezing point.

Latent heat represents a change in state, as a liquid to a gas, and is not measurable on the dry bulb thermometer.

Horsepower is the performance of work at the rate of 33,000 foot-pounds per minute. Thus PLAN over 33,000 equals horsepower. In this equation, "P" represents pressure in pounds per square inch, "L" the length of stroke in feet, "A" the area of piston in square inches, and "N" the number of strokes per minute.

A $\frac{5}{8}$ -in. spray nozzle handles 1 gal. of brine per minute at 7 lbs. pressure at the nozzle.

The symbol "K" is a heat transfer coefficient expressed in B.t.u. per

square foot per hour per degree F. temperature difference.

Heat transfer can be expressed by the formula: $H = K \cdot A \cdot (T_1 - T_2)$. In this formula, "A" represents area in square feet.

A "rule of thumb" for estimating cooling room heat leakage is $\frac{1}{2}$ B.t.u. per square foot per hour. This varies somewhat depending upon the type and condition of cooler insulation and the temperature of the surrounding air outside.

1.6 feet of 2-in. piping and/or 2.3 feet of 1 1/4-in. piping equals 1 sq. ft. of radiation.

1,000 cu. ft. of air at a pressure of 29.92 in. of mercury and a temperature of 70 degs. F. weighs 75 lbs.

Amount of work done in a condenser may be determined by "the rule of 30." This means simply that 30 divided by the temperature split of condenser water (degs. F.) equals gallons of cooling water per minute per ton of refrigeration.

"Wet bulb" means total heat in the air; "dew point" refers to grains of moisture in the air; "dry bulb" means sensible heat.



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Up and down the MEAT TRAIL

Personalities and Events of the Week

• Harry E. Reed, chief of the livestock and meats branch, War Food Administration, has been mentioned as a possible chief investigator for a House subcommittee which will make an extensive investigation of the marketing of farm products under HR Res. 38.

• James H. Boyle, jr., who has been associated with Kennett Murray & Whiting, livestock order buyers, Fort Wayne, Ind., for more than three years, after August 1 will be with the Kennett Murray Co. at the Union Stock Yards, Omaha, Neb., it is announced.

• Oscar G. Mayer, president, Oscar Mayer & Co., Chicago, has been appointed to the Beloit (Wis.) College board of trustees.

• R. J. Price, 65, an officer and counsel of public utility and packing companies, Fort Dodge, Ia., died recently.

• Chester Mikolajczyk, former employee of the Agar Packing & Provision Co., Chicago, who was hospitalized after being wounded on the Anzio beachhead, is back in the fighting line again.

• Lieut. Ed. Griffin, former employee in

SERVING ON HOME FRONT

Edward F. Wilson, president, Wilson & Co., Inc., Chicago, shown administering oxygen to patient at Presbyterian hospital, where he and 21 other male members of the Wilson organization are serving as nurses' aids to ease the shortage of hospital help. Several men from other meat plants are also taking part in the program. Wilson, a member of the hospital's board of managers, suggested the idea. After 14 lectures and demonstrations in taking temperatures, scrubbing floors, changing beds, etc., the men went to work late last month.

the advertising shipping department of Swift & Company, Chicago, has been reported missing in action.

• G. M. Foster, newly elected president of John Morrell & Co., addressed the Morrell planning board at a recent meeting in the company's general offices at Ottumwa. Attending the meeting were H. F. Veenker, Henry Hahn and B. J. Libert, Sioux Falls; Henry T. Quinn, Topeka; and A. B. Collier, H. W. Davis, Dr. C. E. Gross, P. J. Larrabee, Earl F. Paxson, F. C. Raney and R. W. Ransom, Ottumwa.

• J. C. Stentz, John Morrell & Co., vice president in charge of sales, has an-



nounced the appointment of two field supervisors in the company's southern sales division. They are Paul Ellis, who will have his headquarters at Charlotte, N. C., and J. C. Stubblefield, who will headquartered at Jackson, Miss.

• Clement S. Castleberry, president of the Castleberry Food Co., Augusta, Ga., recently spent several days in Brooklyn, N. Y.

• James Norton Clapp, well-known figure in cattle and pure livestock circles on the Pacific Coast, left a \$750,000 trust fund for his widow, according to his will, recently probated in Seattle's superior court.

• William A. Tesch, 25, commander of a troop carrier squadron, son of William L. Tesch, master mechanic of Armour and Company's So. St. Joseph plant, has been promoted to the rank of lieutenant colonel.

• Pat Ryan, president of Meats, Inc., Seattle, who has been confined to his home due to illness, expects to be able to return to his desk sometime early this fall.

• Richard C. Cobb, 74, well known in livestock circles, founder of the Cobb Commission Co., Cincinnati Union Stock Yards, died July 16, following an illness of five months. Cobb established his commission company in Cincinnati 40 years ago. He is survived by his wife, Sallie; two sons and a sister.

• Fire destroyed a two-story brick structure housing the Tennessee Cold Storage and Warehouse Co., Memphis, Tenn., July 14, according to T. J. Hammond, president of the company. Damage to the structure, which houses approximately 30 carloads of perishables owned by various Memphis packers and others, was estimated at \$325,000.

• Recent recipients of suggestion award buttons and money at Swift & Company's Cincinnati, Ohio, unit include C. O. Harrison, C. B. Fox, Leslie G.



BREAK GROUND FOR NEW KILLING FLOOR

Construction of a new killing floor has begun at the G. M. Peet Packing Co., Chesanian, Mich. It is not expected that the new unit will be in operation until next year, however, due to the difficulty of obtaining necessary supplies and equipment. Some of the plant's buildings appear in the background, with section of the present killing floor at left.

Hoffman, J. A. Bessler, A. J. Meyer, C. D. Redmond, Monte Ruble, W. G. Bain, R. W. Kern and William Wetts.

• Sherwood Gay, Mendham, N. J., a business man with 23 years' experience in the leather industry, has been appointed price executive of the hides, leather and fur branch, consumer goods price division, OPA. For the past year, Mr. Gay has been chief of the specialty leather section of the leather branch of WPB. He is president of Blanchard Brothers and Lane, producers of upholstery leathers.

• Lieut. Carlton E. Dorman, returning to Moffett Field, Calif., this week after attending funeral services for his father, Charles E. Dorman, Boston provisions broker, announced that the firm would continue under the name of

Charles E. Dorman, Fruit & Vegetable Exchange, Boston. William Schenk, former Columbus, Ohio, meat plant executive, will handle the business for Lieut. Dorman until he is out of uniform with the Navy.

• Plans for a federally inspected meat packing plant whose construction "will cost well over \$100,000" are being formulated at Binghamton, N. Y. The unit will be operated by a new corporation and will be known as the Triple Cities Packing Co. There has been some delay in selecting a site for the plant which will be in conformity with the city's zoning laws. Paul F. Titchener, president of the Binghamton chamber of commerce, recently stated that such a plant would be a valuable asset to the local food situation.

• In connection with the leasing of the Upchurch Packing Co., Atlanta, Ga., as stated in last week's Provisioner, W. F. Upchurch, owner of the plant, will retire from active participation in the business, it is announced. F. A. Mitchell will continue as sales manager on behalf of Armour and Company. The company employs about 100 workers.

• Harold DeFord, Chicago provision broker, on Thursday morning, July 20, became the proud father of another son. Mother and son are reported to be doing nicely, and the father about as well as could be expected.

• The Hollstein Packing Co., Hay Springs, Neb., has recently purchased the Hay Springs Meat Market from Mrs. Henry L. Rye.

• Waste fat collections by the meat industry of Seattle are reported to have dropped considerably. Relaxed vigilance on the salvage front is held responsible for the slump from 227,256 lbs. of fat collected in the Puget Sound metropolis in March to 192,625 lbs. during the month of June.

• Costs of constructing a municipally owned and operated abattoir are being determined by officials of Wilmington, N. C., A. C. Nichols, city manager, announced recently.

• J. Shapiro & Sons, Augusta, Ga., recently filed suit in Richmond superior court for \$28,833.50 damages against the Georgia Railroad Co. The petition alleges that property of the plaintiff

TO NEW POST WITH WILSON

M. H. Wright, who has been appointed district manager of the Chicago district of Wilson & Co. For the past ten years, Wright has served as assistant to James A. Hamilton, general manager of branch house department.



was damaged to the amount sought in the suit by an engine operated by the defendants' company on tracks adjacent to the plant.

• The chamber of commerce of Wilmington, N. C., is investigating the possibility of having an abattoir built in that city.

• The J. & F. Schroth Packing Co., Cincinnati, Ohio, suffered fire damage to the fertilizer section of its plant July 15 when a barrel of resin boiled over. More serious damage was averted by the quick response of firefighters.

• The abattoir committee of the St. John, N. B. county council has authorized the purchase of all equipment necessary for installation in a new municipally owned and operated abattoir now under construction there.

• Fire, which gutted a smokehouse at the Hughes-Curry Packing Co., Anderson, Ind., on July 13 caused considerable damage, it is reported.

• Ivan Burdick has been named director of the food rationing division of the Office of Price Administration, according to Charles F. Phillips, deputy OPA administrator. Mr. Burdick had been appointed acting director on July 3, succeeding Walter F. Straub of Chicago.

• G. E. Belloc, beef department, Wilson & Co., Chicago, was a visitor in New York during the past week.

• George E. Mitchell, district manager, Swift & Company, New York, is spending his vacation at Marblehead, Mass.

• A. E. Spang, supervisor of beef sales,

New Executive Appointments Are Announced by Morrell

John Morrell Foster, vice president of John Morrell & Co., manager of the Sioux Falls plant since October, 1939, has been named vice president in charge of operations with headquarters in Ottumwa, it is announced.

Robert T. Foster, assistant manager at Sioux Falls, has been promoted to the position of manager.

The company also announces the appointment of Henry T. Quinn, assistant manager and sales manager of the Topeka plant, as assistant manager of the Sioux Falls unit, where he will be in charge of sales. B. J. Libert, sales manager at Sioux Falls, will become assistant manager and sales manager at Topeka.

J. M. Foster, a member of the board of directors since 1927, was named assistant manager at Sioux Falls in 1928 and promoted to the position of manager in 1939 following retirement of W. H. T. Foster.

J. M. FOSTER



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Page 19



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Armour and Company, New York, is vacationing on the New Jersey coast, spending a large part of his time fishing, while F. G. Elliot, supervisor of canned meat sales, is devoting the major part of his vacation period to his victory garden.

Industry Gold Stars

★ ★ ★

BRADSHAW, W. A. — Lieut. Col. W. A. Bradshaw, 58, a department head at the Moody Sausage Co., Augusta, Ga., died recently of a heart attack at Camp Sutton, N. C. Col. Bradshaw, who was on a year's leave of absence from the plant, was station commander of the national guard units in Augusta, Ga.

GRIBBLE, ROBERT — Lieut. Robert Gribble, former accounting department employee for Swift & Company at Harrisburg, Pa., was killed in action June 23 in New Guinea. He was a pilot on a B-25 bomber.

HAISLEY, JAMES R. — James R. Haisley, 23, a former truck driver at the Kuhner Packing Co.'s main plant at Muncie, Ind., has been killed in action in the Pacific war theater. Haisley, who enlisted in the Marines in 1941, was associated with the company three years.

HOLLOWAY, CLARENCE — Flight Officer Clarence Holloway, former employee in the pork trim department, Iowa Packing Co., Des Moines, Ia., was killed recently in a plane crash while making his last flight before being sent overseas.

LAPSANSKY, EMIL — Corp Emil Lapsansky, former printing department employee of Swift & Company, Chicago, was killed recently in an automobile accident while returning to his Florida camp, following a 24-hour leave.

MCKINSEY, ROBERT L. — Lieut. Robert L. McKinsey, 27, former assistant director of Swift & Company's primary training school, Chicago, was killed in a plane crash at Clarksdale, Miss., on June 22. He started to work for the company in 1936.

PALUCH, MICHAEL — Michael Paluch, 30, formerly employed in the smoked meat department of John Wenzel Co., Wheeling, W. Va., was killed in action on June 2, 1944, in the battle for Rome.

REED, FRANK R. — Frank R. Reed, a former shipping room employee at the Fort Wayne plant of the Kuhner Packing Co., Muncie, Ind., is reported to have died in a German prison camp. He enlisted in the army in 1942.

Rationing Uncertain

(Continued from page 7.)

in point values. In the event such losses materially offset the gains, an adjustment can be made by ration boards. Those who don't keep records may be selling themselves short.

Amendment 13 to RRO 16 provides that, with the exception of primary distributors, ration bank depositors no longer need to have their ration checks certified.

In Amendment 14 to RRO 16, OPA announced that henceforth manufacturers of canned and bottled soups will be provided allowances of meats and fats on a basis of the amounts actually needed to increase output of soups now being distributed under rationing. Previously the manufacturer's allotment was limited by his 1942 usage. The new allowances are granted solely to permit greater soup production.

In Amendment 4 to Second Revised Supplement 1 to RRO 16, OPA has established a table of conversion factors for translating dozens of cans to cases of 24 No. 2 cans.

The U. S. Navy Bureau of Supplies and Accounts has announced that, effective August 1, fundamental changes in procedure will be made in connection with the pay ration credits to suppliers selling to the Navy.

Where meat is bought by the Navy and received on or after August 1, the Navy disbursing officer who pays the supplier's money invoice will also pay ration credits for foods covered by the invoice. The ration credit payment will be made by check at the same time as money payment and on the basis of the same evidence, except that where ration values are measured in terms of points, the supplier must either show the ration point value on the money invoice or submit a separate ration point invoice. Suppliers should submit ration invoices with money invoices in instances where the rationed foods are to be delivered to the Navy on or after August 1.

Payment of ration points hereafter will be made by the Navy on the basis of point values in effect on the date of shipment of the rationed foods, unless they are purchased and set aside for the account of the Navy in the supplier's warehouse or in a public warehouse. Under the latter circumstances payment will be made on the basis of point values in effect at the time the first act transferring possession or title to the Navy occurred.

POST-WAR LARD CONTROL

The British Lard Importers Association has proposed that the government turn over the distribution of lard in the post-war period to the firms formerly handling this business, the U. S. Department of Agriculture reports. This return of the function of distribution to private firms would necessarily be gradual.

Antioxidant Review

(Continued from page 13.)

Sidney Musher [Food Industries 7, 167 (1935)] and Fredus N. Peters, jr. and Sidney Musher [Ind. Eng. Chem. 29, 146 (1937)] reported on the antioxygenic property of several cereal and seed flours, such as soyflour, sesame flour and oat flour (Avenex). The flours possess antioxygenic property for fats, so that the stability of lard can be prolonged by the addition of several per cent of one of them. Data are presented also to show that after oat flour has been in contact with lard for 30 minutes at 150 degs F. and then removed by filtration, a great deal of the antioxygenic property of the oat flour remains in the lard. The use of various flours and extracts of flours for stabilizing fats and foods containing fats is controlled by Musher Foundation patents.

Another substance which has been receiving a considerable amount of publicity recently is Viobin. Viobin is the trade name for an antioxidant which, according to A. Lips and W. D. McFarlane [Oil & Soap 20, 193 (1943)], is prepared from wheat germ oil and an organic acid. It is now prepared on a commercial scale but it has not been approved by the Food and Drug Administration, so cannot be used to stabilize animal fats rendered under federal inspection.

For a number of years, the research laboratory of the American Meat Institute has been active in testing the suitability of various antioxidants for use in stabilizing animal fats. The demand for suitable substances to be used for stabilizing animal fats is great and many new compounds with antioxygenic property are being studied. Additional fat antioxidants undoubtedly will be presented for evaluation from time to time, but only those compounds which have superior antioxygenic properties will receive attention beyond the research laboratory.

RETAILERS GET CHANCE TO SELL TO PURVEYORS BELOW RETAIL CEILINGS

Authority for meat retailers to sell more than 20 per cent of their meats to hotels and restaurants at a new schedule of prices, lower than consumer levels, will be granted under certain circumstances, the Office of Price Administration announced this weekend. This action, effective July 26, is designed to provide adequate supplies of meat to hotels and restaurants in areas where wholesalers are unable to meet their requirements.

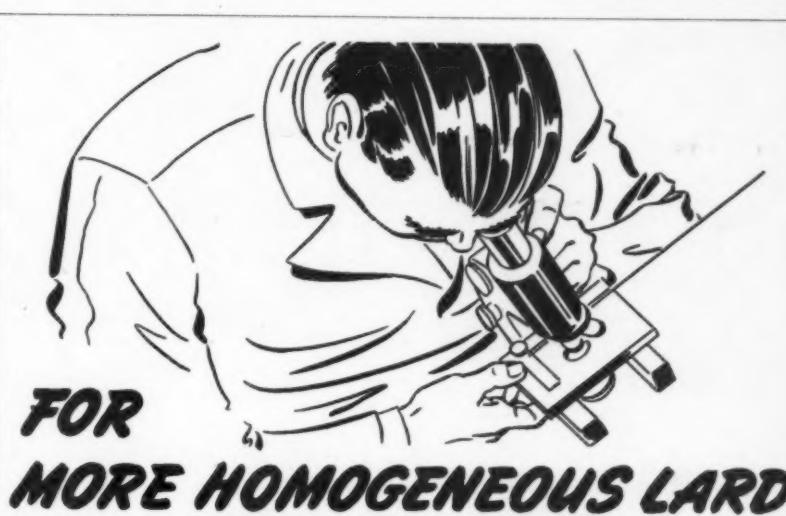
Under the plan, which is embodied in amendments to three retail meat regulations—Amendment 15 to MPR 336, Amendment 17 to MPR 355 and Amendment 6 to MPR 3941—a regional OPA administrator must declare an area deficient in supplies of prepared (pre-

fabricated) meat cuts before permission can be given any retail dealer to sell more than 20 per cent of his meat to hotels and restaurants. The new prices are designed to provide the retailer with his cost for the wholesale meat, plus his cost for prefabrication, and makes allowance for a normal mark-up.

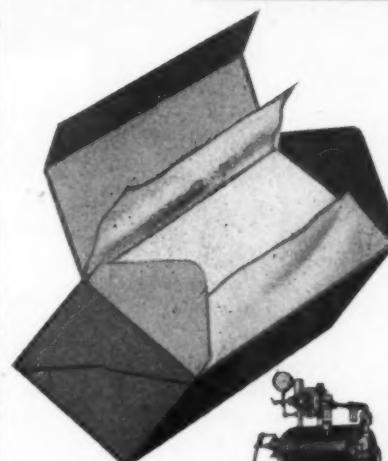
If a retailer wishes to sell more than 20 per cent of his meat to commercial eating establishments at the new prices he must apply to his district OPA office for such permission. The district may authorize such sales if the area has been declared a "deficiency area" by the regional administrator. In the

event it has not been declared "deficient" the district may forward the retailer's application to the regional administrator, where it will be considered as an application to declare an area "deficient," the Office of Price Administration said.

The amendment also completed the transfer of the Buffalo area from Zone 7 to Zone 8 with respect to all meats except pork. The transfer of these zones under the wholesale beef, veal, lamb and mutton regulation was announced by OPA on June 1. The transfer now being made in the retail meat regulations will mean an increase of about 1c per pound on many items of meat to consumers.



**FOR
MORE HOMOGENEOUS LARD**

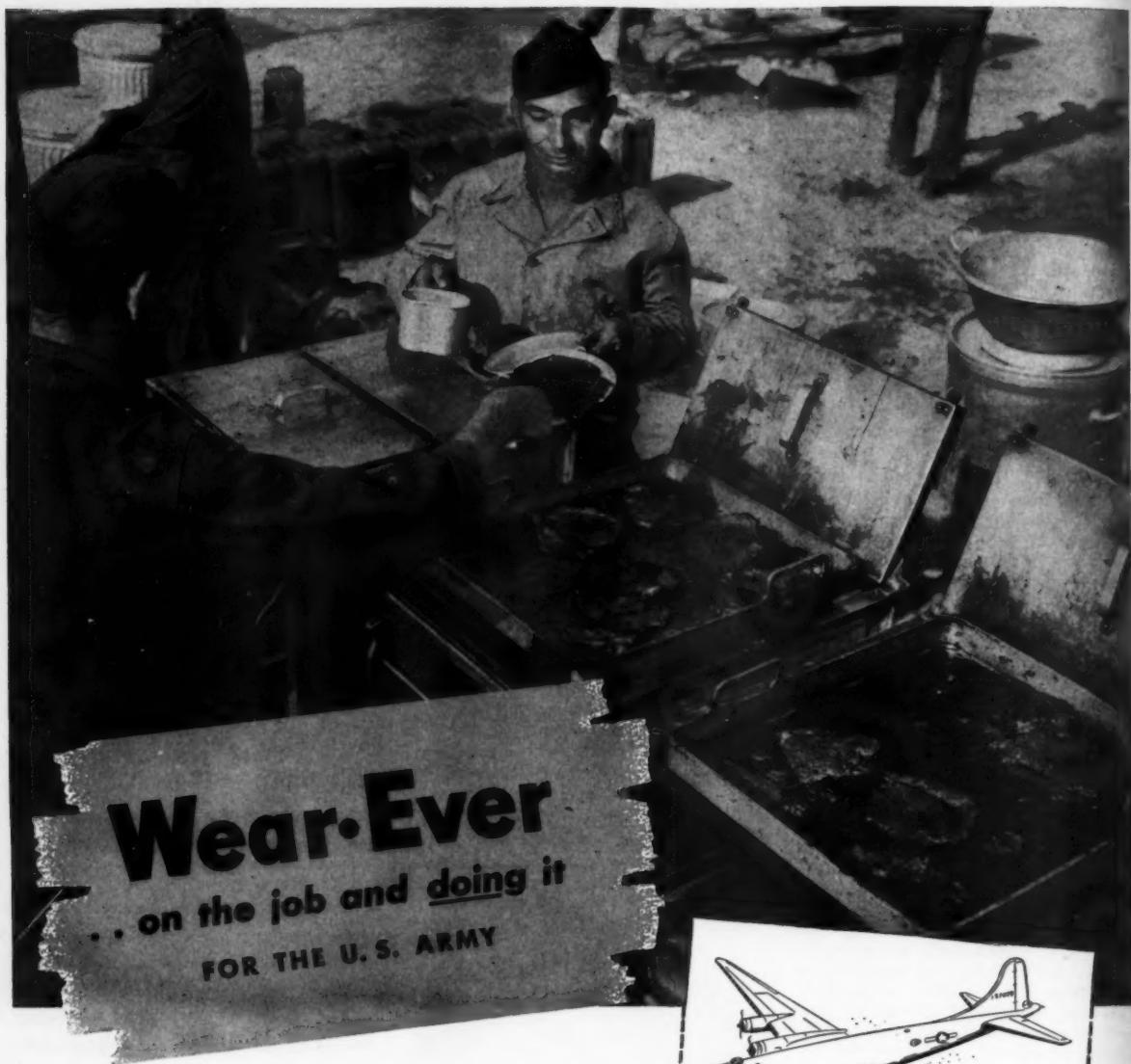


THE
Votator

A CONTINUOUS, CLOSED
LARD PROCESSING UNIT

A G I R D L E R P R O D U C T

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... on the job and doing it
FOR THE U. S. ARMY

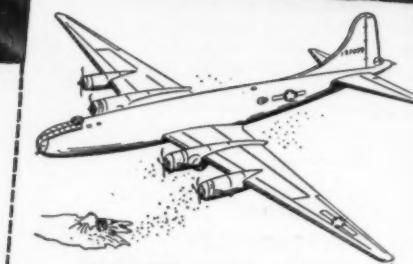
Aluminum is called "the metal that flies best". Also, "the metal that cooks best". There hasn't always been enough aluminum to do both jobs for the army, and airplanes have had first call on the supply.

Even so, many an army field kitchen is equipped with specially designed Wear-Ever Aluminum Utensils like those on the field ranges shown above. They are light—easy to handle and transport. They are strong—stand hard service. They are non-rusting. And their superior heat conductivity makes them perfect for mass cooking operations.

Familiar reasons, all, why civilian users of Wear-Ever Aluminum look forward to the day when it will be available to them again.



Wear-Ever ALUMINUM



"TOKYO EXPRESS"

It is in giant bombers like this that aluminum is doing the most good for us all today. And when "the metal that flies best" has finished its job over Tokyo, it will again become "the metal that cooks best" for you—in the form of Wear-Ever Aluminum Utensils.

The Aluminum Cooking Utensil Co., 407 Wear-Ever Bldg., New Kensington, Pa.

NE

A pneumatic pumping system other was used for livestock. Yeoman Engineers ability of materials fact that the ejector by more complete pipes.

Operative automatic. Attached a lever valve which material

on the floor at each corner

As the predetermine stop the close the has seat opens, and the waste charge p

PLA

A plastic bin clamps strength, U. S. San Mo. Co. plastic, the design w

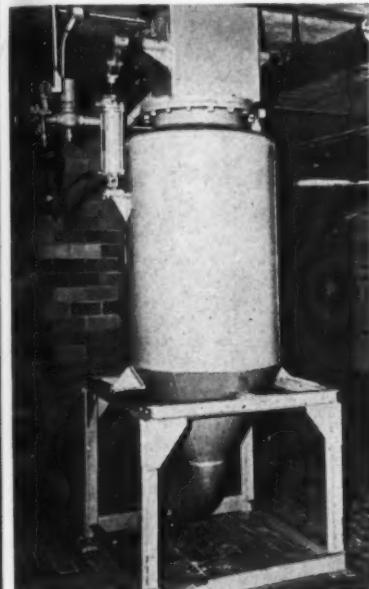
The Nat

NEW EQUIPMENT and Supplies

SLUDGE EJECTOR

A pneumatic ejector suitable for pumping off offal, paunch manure and other wastes from the slaughtering of livestock has been developed by the Yeoman Brothers Co., Chicago, Ill. The ability of the ejector to handle these materials is said to be enhanced by the fact that wastes are delivered to the ejector by conveyor belts, while the more conventional designs employ pipes.

Operation of the ejector is fully automatic. At the top of the receiver is located a large automatic inlet flapper valve which permits free passage of all material when open. A neoprene ring



on the flapper insures positive seating at each closure.

As the level of the waste rises to a predetermined point, the pilot controls stop the conveyor and automatically close the inlet valve. When this valve has seated, the main air supply valve opens, admitting compressed air, and the wastes are ejected through the discharge pipe at the bottom.

PLASTIC SAFETY GOGGLE

A plastic safety goggle, said to combine clarity of vision with unusual strength, is being manufactured by the U. S. Safety Service Co., Kansas City, Mo. Composed of non-inflammable plastic, the goggle embodies a modern design which affords clear vision both

to the front and sides, and may be worn over eye glasses. The goggle, which

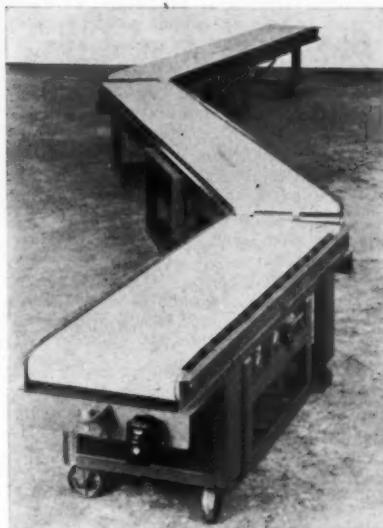


weighs only 1 1/2 oz., is molded in dies and ground and polished by hand in the same fashion as the finest camera or spectacle lens, it is claimed.

PORTABLE POWER CONVEYOR

A portable power conveyor of unusual flexibility is now being distributed through the E. G. James Co., Chicago, Ill. Known as the PowerFlex, it can be used either in series or individually, depending upon requirements. Varying conveyor demands can be met by reducing or increasing the number of units in operation. The units, being portable and self-powered, can readily be shifted from place to place.

Fingertip control is assured through push buttons located at both ends of the line. The system is said to be ideal for loading cars or trucks, and can operate on 25-deg. inclines. Three units

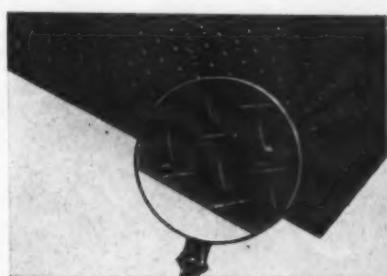


hooked together can form a 90-deg. angle. No guard rails are necessary.

Units are available in three types: Belt (see illustration), slat and live roll. Each type comes in three lengths—3, 5 and 10 ft.—and in three widths—12, 16 and 20 in. Standard height is 22 in.

NON-SLIP FLOOR MAT

Plastic supplants rubber in a new floor matting developed by the American Mat Corp., Toledo, Ohio. The new product, which is being manufactured under the trade name Ameritred, is a solid plastic friction type mat suitable



for meat plant entrances, lavatories, shower and locker rooms, stair treads and other locations where a non-slip surface is desirable. The matting, which is jet black, comes in 29 by 63 in. sheets, said to be easy to handle and clean. The material does not swell as rapidly as rubber when exposed to oils, the manufacturer contends.

HUMIDITY CONTROL UNIT

A humidity control system with possible packinghouse applications, such as in dry sausage production and meat dehydration, has been developed by Surface Combustion, Toledo, Ohio. The Kathabar unit, according to the manufacturer, dehumidifies or humidifies air to maintain just the desired relative humidity. Control of humidity is handled independently of atmospheric temperature; use of the system is said to obviate the necessity for pre-cooling, re-heating and by-passing air to eliminate humidity.

The system utilizes a single, one-path air flow, and its operation is said to be within the scope of any workman. Waste steam is used for heating where available. Well or city water provides economical cooling. Refrigeration can be used. Electricity is required for small recirculating motors only.

Moisture content of the air is controlled by a chemical absorption medium known as Kathene, a single salt with a low vapor pressure. By bringing outside air into contact with the Kathene solution, the amount of moisture in the air is either increased or reduced in accordance with requirements. Solution temperature is maintained by modulating the water to the contact cooler, the operation being automatic.

YOU GET

Uniform Diameter

IN

CUDAHY'S SHEEP CASINGS

Here's why you can be sure of getting casings of uniform diameter for your frankfurts when you specify Cudahy's Sheep Casings:

MILLIMETRIC SELECTION

Cudahy's Sheep Casings are graded to a fraction of an inch to give you just the diameter you specify.

2 MORE REASONS WHY CUDAHY IS YOUR BEST BET

1. Assortment. Whatever type and size sausage you make, Cudahy offers a fine selection of Natural Casings—including high quality imported casings.

2. Good Fast Service. Cudahy has many Branches to insure quick delivery and fill orders from stocks on hand. And Cudahy has specialty salesmen to give you helpful tips, good service, frequent calls. Get in touch with Cudahy today!

THE CUDAHY PACKING CO.
221 NO. LA SALLE STREET, CHICAGO 1, ILLINOIS

Recent Orders by War Agencies

FROCKS.—Establishment of dollar-and-cent ceiling prices for a specified type of butchers' frocks to be sold by the Defense Supplies Corporation to the National Independent Meat Packers Association or to linen supply houses located throughout the country, were announced this week. OPA's action establishes a price of \$2.57 per garment, f.o.b. warehouse, for sales by the DSC to NIMPA or to linen supply companies. The same price of \$2.57 per garment, for sales by the association to meat packers is also established. These butchers' frocks, originally produced for the Army, are being released by the Army to help overcome civilian shortages of these garments. Previously, the Army released 11,585 butchers' frocks that were sold by DSC to the American Meat Institute for distribution in meat packing establishments.

LIGHT TRUCKS.—The Office of Defense Transportation has notified its district offices not to accept new applications for light motor trucks, after denial by WPB of ODT's request for resumption of light truck production beginning with the first quarter of 1945. There is little likelihood for new light motor trucks being available for the nation's truck operators during the first quarter of 1945 as a result of this action on the request of ODT for a minimum program of light trucks for essential civilian needs. ODT officials explained that there has been no production of light trucks since completion of the March, 1942 schedules. At the present time there are only 700 light trucks remaining in the national pool; of these only 300 are available for essential civilian uses.

PEANUT OIL.—Crude peanut oil prices have been established for newly developed peanut crushing areas, OPA has announced. The prices are fixed on a comparable basis to those already established for Texas, Oklahoma and southeastern mills, effective July 24, and are as follows, f.o.b. mills in tank-cars: California (except Los Angeles), 13.50c; Los Angeles, 13.75c; Chicago, 13.50c; Arizona and Virginia, 13.25c; Arkansas, Louisiana, Mississippi, New Mexico, 13.00c.

CONTAINERS.—Direction 4 to Conservation Order M-81 adds shortening to the list of products for which experimental 50-lb. cans made of aluminum may be produced.

LARD EXPORTS HALTED

No more lard will move to Mexico in tank cars, refrigerator cars or box cars for the next 30 days as a result of the decision of the American Association of Railroads to discontinue the issuance of permits for such traffic, ODT requested the action.

Chain Leases Third Plant To Supply Retail Outlets

The entire Harrisburg, Pa., marketing area is included in a meat distribution plan contemplated by the American Stores Co., which has leased the Greencastle, Pa., abattoir of the Greencastle Ice and Cold Storage Co. to supply veal and lamb to 400 retail stores in central and southeastern Pennsylvania, according to A. H. Speers, general manager of American stores in eight central Pennsylvania counties.

Speers said leasing and operation of the Franklin county plant is in line with a policy adopted last year when the firm acquired a similar unit in Pueblo, Colo., and more recently in Lincoln, Neb.

In the Greencastle transaction, the company has also leased the trucks and equipment of Earl H. Schurr, who operated the plant until a year ago. Jesse M. Dietz, of Philadelphia, manager of the company's meat division, said that calves and lambs to be processed at Greencastle will be bought within a radius of 100 miles. Robert Bingham of Hollidaysburg will be the manager.

Canadian Bacon Helps Boost British Ration

MONTREAL.—J. G. Gardiner, Canadian Minister of Agriculture, stated that large Canadian bacon shipments to the United Kingdom probably were a major factor in making possible an increase in the British bacon ration from 4 to 6 oz. per week. Mr. Gardiner said it had been estimated that 85 per cent of the British bacon requirements were supplied from Canada and enormous gains in Canadian Meat Board purchases for Britain have been reported in recent months.

Last year 675,000,000 lbs. were shipped under a contract agreement, but already this year purchases for British requirements total 473,000,000 lbs., although the minimum promised for the year is only 500,000,000 lbs. British authorities have indicated they will take all the bacon that Canada can supply.

WORK GARMENTS GET HARD WEAR DURING THE SUMMER

The shortage of cotton work garments may become even more acute unless food processors and other users conserve them zealously and give them special care during the summer months, the Linen Association of America pointed out recently. According to the association, increase in grime and perspiration which warm weather brings, plus the hectic rush of wartime activity and its resultant wear and tear on work garments, are contributing factors to the heavy summer toll on linen.

ALWA
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Lixa
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LIXATOR

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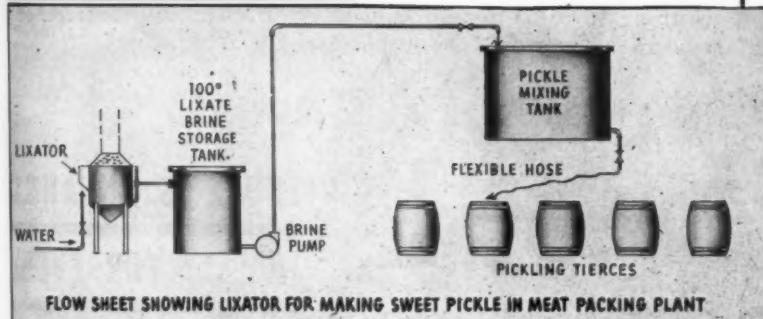
COMPARE!

**Lixate Brine is
always crystal-clear
... always fully-saturated
for accurate measurement!**

ALWAYS CRYSTAL-CLEAR! Of vital importance to meat packers is the crystal clarity of Lixate brine compared with the turbidity of ordinary brine. Bacteriologically and chemically pure beyond the requirements of pure food authorities, Lixate brine helps eliminate bitterness of flavor and aids in reducing spoilage to a minimum.



◀ **PERFECT BRINE!** No other method produces perfect brine so easily and inexpensively. Automatic in operation, the Lixator cuts costs, with salt savings up to 20% ... using inexpensive Sterling Rock Salt. And no heavy investment on your part is required. Shown here is the Lixator installed in the Reed Ham Works, Burlington, Mass.



A SALOMETER READING will always prove Lixate brine 100% saturated in contrast to ordinary brine. It thus eliminates all guesswork in the measurement of salt for your pickle formulas and other brining operations. One gallon always contains the same amount—2.65 pounds—of salt. This accuracy assures finer, more uniform flavor in your finished products.

◀ **AT THE TURN OF A VALVE,** Lixate brine is instantly on tap wherever needed in your plant. It eliminates production interruptions ... saves the time and labor of transporting dry salt and mixing brine. No salt is wasted through dissolution in storage and handling in wet containers.

The LIXATE Process
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for making brine
INTERNATIONAL SALT COMPANY, INC.
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36 fully illustrated pages crammed with facts, formulas, brine tables, diagrams, illustrations. Send for your copy today or request an International field engineer to visit your plant. You'll not be obligated in any way.

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 Have your field engineer call.

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Firm _____
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City _____ State _____





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The National Provisioner—July 22, 1944

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Meanwhile, it was also revealed that cold storage warehouses are carrying heavier stocks of all items than at any time in the past. Space occupancy on July 1 was at 85 per cent of capacity for coolers and 87 per cent for freezers, compared with 84 per cent occupancy of coolers on June 1 and the same rate for freezers.

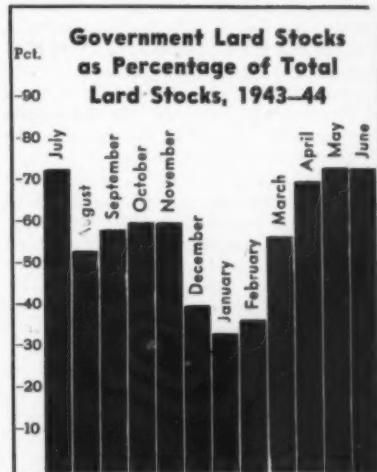
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Lard and rendered pork fat holdings, which had been on the increase since last December, finally receded during June. Stocks as of the first of the month totaled 420,861,000 lbs., compared with the all-time high total of 490,281,000 lbs. a month earlier. The five-year July

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Government Lard Stocks
as Percentage of Total
Lard Stocks, 1943-44



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1 average total is only 232,150,000 lbs.

The CCC continued to be the largest single owner of lard and rendered pork fat; of the entire total, this agency

ADVANCE IN LIGHT HOGS BRINGS POORER CUT-OUT RESULTS

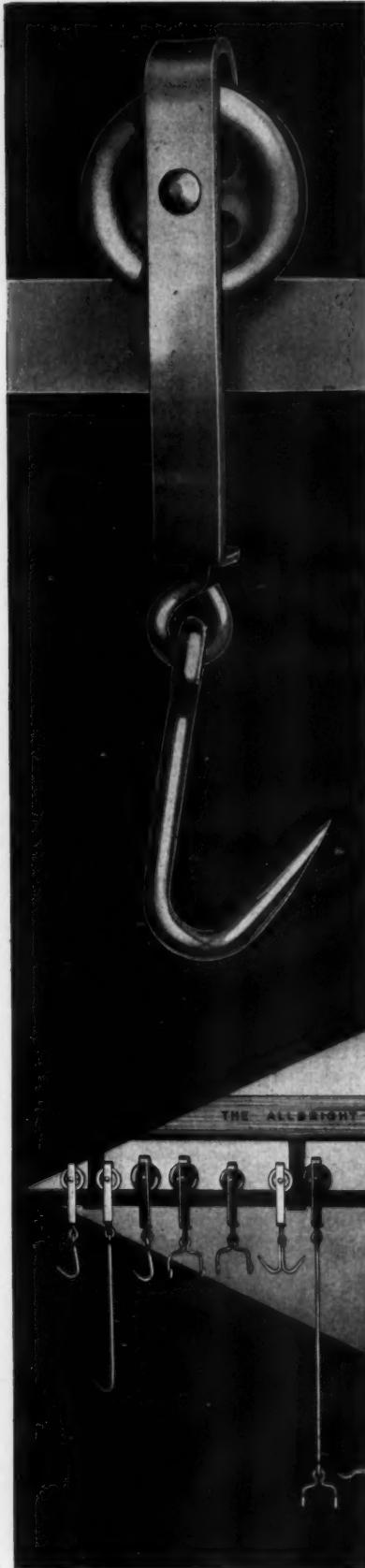
(Chicago costs and prices, first four market days of week.)

New advances in live hog costs put the hog cut-out test in a poorer position than a week earlier. The upturn in average hog costs was most pronounced for 180- to 200-lb. weights and the minus margin this week hit 51c compared with a 40c loss in the corresponding period

a week earlier. Net loss on 220-240 lb. hogs was 63c, compared with 62c a week earlier, while the heavier weights had a minus of 78c against 76c the previous week. Product values were practically unchanged.

	180-220 lbs.						220-240 lbs.						240-270 lbs.					
	Pct. live wt. yield	Pct. fin. lb.	Price per cwt.	per cwt.	Value	Pct. live wt. yield	Pct. fin. lb.	Price per cwt.	per cwt.	Value	Pct. live wt. yield	Pct. fin. lb.	Price per cwt.	per cwt.	Value			
Regular hams	13.9	20.0	21.4	\$ 2.98	\$ 4.28	13.8	19.4	21.0	\$ 2.00	\$ 4.07	13.1	18.1	23.0	\$ 2.97	4.16			
Smoked hams																		
Picnics	5.6	8.1	20.0	1.12	1.62	5.5	7.7	20.0	1.10	1.54	5.3	7.4	20.0	1.06	1.48			
Boston butts	4.2	6.0	24.5	1.03	1.48	4.1	5.8	24.5	1.00	1.42	4.1	5.7	23.5	.96	1.84			
Loins (blade in)	10.1	14.5	23.8	2.35	3.39	9.8	13.8	21.8	2.14	3.01	9.6	13.4	20.8	2.00	2.79			
Bellies, S. P.	11.0	15.8	17.2	1.89	2.72	9.5	13.4	16.5	1.57	2.21	9.9	15.5	15.0	.58	.83			
Bellies, D. S.																		
Fat backs																		
Plated and jowls	2.9	4.2	10.0	.25	.42	2.9	4.2	10.0	.23	.46	3.4	4.8	10.0	.47	.66			
Blade leaf	2.2	3.8	11.0	.25	.37	2.2	3.8	11.0	.26	.36	2.2	3.8	11.0	.29	.56			
P. S. lard rend. wt.	12.8	14.4	11.4	1.46	2.10	11.2	15.8	11.4	1.47	2.09	10.4	14.5	11.4	1.19	1.65			
Sparcels	1.6	2.3	16.0	.26	.37	1.6	2.3	13.5	.22	.31	1.6	2.2	12.0	.19	.28			
Regular trimmings	3.2	4.6	16.4	.52	.75	3.0	4.2	16.4	.40	.69	2.9	4.1	16.4	.48	.67			
Fest, tails, neckbones	2.0	2.9		.12	.18	2.0	2.8		.12	.18	2.0	2.8		.12	.18			
Offal and miscellaneous																		
Credit for subsidy																		
TOTAL YIELD AND VALUE	69.5	100.0		\$14.05	\$20.22	71.0	100.0		\$13.76	\$19.39	71.5	100.0		\$13.53	\$18.95			

	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive
Cost of hogs	\$13.92	\$13.82	\$13.80	
Condemnation loss	.07	.07	.07	
Handling and overhead	.57	.50	.44	
TOTAL COST PER CWT.	\$14.56	\$20.95	\$14.39	\$20.26
TOTAL VALUE	14.05	20.22	13.76	19.39
-Cutting margin	.51	.73	.63	.87
+Cutting margin	***	***	***	***
-Margin last week	.40	.57	.62	.87
+Margin last week	***	***	***	***



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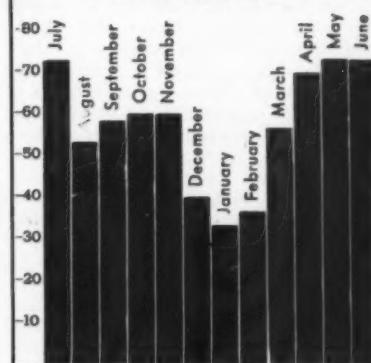
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Skinless hams	5.6	8.1	20.0	1.12	1.62	5.5	7.7	20.0	1.10	1.54	5.3	7.4
Picnics	4.2	6.0	24.5	1.03	1.48	4.1	5.8	24.5	1.00	1.42	4.1	5.7
Boston butts	10.1	14.5	23.3	2.35	3.39	9.8	13.8	21.8	2.14	3.01	9.6	13.4
Loin (blade in)	11.0	15.8	17.2	1.89	2.72	9.5	13.4	16.5	1.57	2.21	9.9	15.0
Belies, S. P.	2.1	3.0	13.2	2.28	.40	8.6	12.0
Belies, D. S.	8.2	4.5	10.8	.35	.46	4.6	6.4
Fat backs	2.2	4.2	10.0	.25	.42	9.0	4.5	10.0	.30	.45	4.6	6.4
Plates and Jowls	2.2	3.2	11.6	.25	.37	2.2	3.1	11.6	.26	.39	2.8	4.8
Back fat	12.8	18.4	11.4	1.46	2.10	11.2	15.8	11.4	1.27	1.80	10.4	14.4
P. S. lard render wt.	1.6	2.3	16.0	.26	.37	1.6	2.3	13.5	.22	.31	1.6	2.2
Spareribs	3.2	4.6	16.4	.52	.75	3.0	4.2	16.4	.49	.69	2.9	4.1
Regular trimmings	2.0	2.912	.18	2.0	2.812	.18	2.0	2.8
Fet, tails, neckbones48	.6748	.68
Offal and miscellaneous	1.30	1.87	1.30	1.84	1.30
Credit for subsidy	1.82
TOTAL YIELD AND VALUE	69.5	100.0	\$14.05	\$20.22	71.0	100.0	\$13.75	\$19.30	71.5	100.0
Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive
Cost of hogs	13.92	13.82	13.80	13.80
Condemnation loss	.07070707
Handling and overhead	.57504444
TOTAL COST PER CWT.	\$14.56	\$20.95	\$14.39	\$20.26	\$14.31	\$20.00
TOTAL VALUE	14.05	20.22	13.76	19.30	13.53	18.95
-Cutting margin	.51	.7363	.5778	1.05
+Cutting margin
-Margin last week	.40	.5762	.5776	1.05
+Margin last week

owned 300,639,000 lbs. However, the total was also smaller than that of a month earlier, when the CCC was credited with 358,012,000 lbs. The agency increased its pork holdings to 62,440,000 lbs., compared with 51,437,000 lbs. owned a month ago.

Storage stocks of beef declined to 205,502,000 lbs. on July 1 compared with 243,508,000 lbs. a month ago. More beef was in cure and cured than a month earlier, but frozen stocks were down rather sharply. Lamb and mutton stocks increased to 14,613,000 lbs. against 14,479,000 lbs. a month earlier.

There was a change in the storage stock table this month with holdings of frozen veal reported for the first time and all offal grouped separately. Frozen veal holdings were placed at 8,700,000 lbs. and offal items at 77,323,000 lbs. These new items replaced the frozen and cured trimmings item previously appearing in the table.

CHICAGO PROVISION STOCKS

Chicago provision stocks in the first half of July showed little change compared with the close of the previous month. Total lard holdings were down about one million lbs., while clear belly holdings showed some increase. Holdings of both meats and lard were sharply above mid-July holdings of a year earlier.

Lard stocks on July 14 totaled 71,558,111 lbs., compared with 72,576,406 lbs. at the end of June and only 36,128,571 lbs. at the middle of July a year ago. Total D.S. clear belly holdings, at 28,257,103 lbs., compared with 27,619,547 lbs. at the end of June and 11,240,608 lbs. on July 14 last year.

	July 14, '44	June 30, '44	July 14, '43
	lbs.	lbs.	lbs.
P.S. lard (a)	22,071,556	18,463,297	4,822,891
Other lard	49,486,555	54,113,109	31,305,680
Total lard	71,558,111	72,576,406	36,128,571
D.S. cl. bellies (contract)	7,522,700	7,504,300	449,200
D.S. cl. bellies (other)	20,784,105	20,115,247	10,791,408
Total D.S. cl. bellies	28,257,103	27,619,547	11,240,608

(a) Made since Oct. 1, 1943.

MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture, as reported to the Bureau of Internal Revenue during May, 1944, compared with a year earlier:

Ingredient schedule of uncolored oleomargarine:

	May, 1944	May, 1943
	lbs.	lbs.
Butter culture	6	52
Butter flavor	182	196
Citric acid	2	1
Corn oil	1,036,300	164,397
Cottonseed oil	13,542,597	9,615,960
Derivative of glycerine	46,123	34,640
Diacetyl	71	33
Esterine	6,791
Lecithin	32,775	21,026
Linseed oil	1,080
Milk	5,264,941	8,257,775
Monostearine	26,965	17,866
Neutral lard	439,507	256,530
Oleo oil	446,069	457,369
Oleo stearine	297,448	111,516
Oleo stock	41,061	41,487
Peanut oil	2,518	281,369
Salt	968,371	577,942
Soda (benzoate of)	18,956	12,117
Soya bean oil	8,667,149	4,133,527
Tallow	15,492
Vitamin concentrate	5,461	8,711
Total	30,890,063	19,067,150

June Production of Processed Meats Up

WITH slaughter of livestock remaining at a relatively high level during June, processing of meats under federal inspection showed some gains compared with a month earlier. Increases were most noticeable in sausage and bacon, with production of the latter item reaching a new all-time high.

Sliced bacon production had slackened somewhat earlier this year, but in the last two months new record produc-

for the same month of a year earlier. Production in the first half of this year at 282,716,000 lbs. is about 71 million lbs. greater than in the same period of last year.

Production of sausage for the summer season was much heavier in June than that of a year earlier, due in part to the fact that points are no longer required for sausage items. Total output at 140,492,000 lbs. was above the 131,934,000 lbs. made in May and heavier than the 122,755,000 lbs. made last June.

Smoked and / or cooked sausage at

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

	June 1944 lbs.	June 1943 lbs.	6 mos. 1944 lbs.	6 mos. 1943 lbs.
Meat placed in cure—				
Beef	10,395,000	9,651,000	57,792,000	71,777,000
Pork	337,497,000	332,644,000	2,160,526,000	1,773,127,000
Smoked and/or dried—				
Beef	5,037,000	3,269,000	27,932,000	17,671,000
Pork	218,918,000	206,365,000	1,231,247,000	1,073,828,000
Sausage—				
Fresh (finished)	30,404,000	27,072,000	196,569,000	190,345,000
Smoked and/or cooked	96,367,000	83,888,000	458,034,000	457,296,000
To be dried or semi-dried	13,721,000	11,795,000	62,196,000	68,997,000
Total sausage	140,492,000	122,755,000	719,799,000	716,536,000
Loaf, head cheese, chili con carne, jellied products, etc.	18,716,000	19,523,000	94,502,000	123,304,000
Bacon (canned)	53,159,000	45,057,000	282,716,000	211,178,000
Cooked meat—				
Beef	2,579,000	2,231,000	15,959,000	9,773,000
Pork	48,569,000	32,316,000	276,447,000	152,786,000
Canned meat and meat food products—				
Beef	15,984,000	4,754,000	81,887,000	56,865,000
Pork	70,432,000	128,032,000	483,129,000	679,000,000
Sausage	22,673,000	16,655,000	115,089,000	139,500,000
Soup	19,948,000	8,032,000	189,354,000	121,518,000
All other	33,435,000	21,886,000	271,394,000	272,270,000
Total canned meat	162,482,000	179,360,000	1,120,803,000	1,268,854,000
Lard, rendered, refined	334,195,000	315,363,000	2,326,596,000	1,564,051,000
Pork fat—rendered, refined	32,186,000	30,305,000	218,482,000	163,702,000
Oleo stock	10,277,000	11,549,000	76,581,000	73,401,000
Edible tallow	5,660,000	9,181,000	48,902,000	50,943,000
Compound containing animal fat	17,884,000	22,503,000	98,275,000	170,768,000
Oleomargarine containing animal fat	3,617,000	2,949,000	30,191,000	31,036,000
Miscellaneous	7,869,000	4,053,000	32,902,000	31,026,000
Total	1,400,531,000	1,353,364,000	8,819,632,000	7,494,164,000

*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

tion marks have been made. For a while after all pork was removed from the ration list, bacon moved slowly to consumers and a pile-up resulted. However, a publicity drive launched from several angles was reported to be so effective that practically no surplus now exists, even though production has reached new peaks. The June output totaled 53,159,000 lbs., compared with the previous month's record of 50,368,000 lbs. and an output of 45,057,000 lbs.

96,367,000 lbs. comprised the largest part of the sausage make and also registered the sharpest gain. Fresh sausage was 30,404,000 lbs. and that of dried or semi-dried was 13,721,000 lbs.

Canned meat production dropped from 174,328,000 lbs. in May to 162,482,000 lbs. in June. The loss was due to a sharp drop in output of canned soup and miscellaneous items. Pork, beef and sausage were all canned in heavier volume.

Oil Chemists to Meet in Chicago in October

The eighteenth annual fall meeting of the American Oil Chemists' society will be held in Chicago on October 25 and 27 at the Hotel La Salle, with J. J. Vollertsen of Armour and Company as general chairman. Papers will cover the technology and manufacture of edible vegetable oils, shortening, and margarine, soap, and paint and varnish oils. The presiding officer will be Dr. Klare S. Markley, principal chemist of the

Southern Regional Research laboratory, New Orleans, who was elected president of the society at the annual spring meeting in New Orleans.

Dr. W. B. Hendrey, of the Edwal laboratories, Chicago, is program chairman. Other Chicago chairmen are as follows: hotel, J. P. Harris of Industrial Chemical Sales division, West Virginia Pulp and Paper Co.; publicity, H. L. Roschen, Swift & Company; entertainment, G. A. Crapple, Wilson & Co.; and exhibits, Mrs. Lucy R. Hawkins, assistant secretary of the society.

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MEAT AND SUPPLIES PRICES
Chicago

WHOLESALE FRESH MEATS

Carcass Beef

Week ended
 July 6, 1944
 per lb.

Steer, hfr., choice, all wts....	20%
Steer, hfr., good, all wts....	20
Steer, hfr., com., all wts....	17%
Steer, hfr., utility, all wts....	15%
Cow, com., gd., all wts....	17%
Cow, utility, all wts....	15%
Hindquarters, choice.....	23
Forequarters, choice.....	18%
Cow bds., gd. & com....	19
Cow foreq., gd. & com....	18%

Beef Cuts

Steer, hfr., sh. loin, ch....	32%
Steer, hfr., sh. loin, gd....	30%
Steer, hfr., sh. loin, util....	25%
Steer, hfr., sh. loin, util., com....	25%
Cow, sh. loin, gd. & com....	22%
Steer, hfr., rib, ch....	22%
Steer, hfr., rib, gd....	21%
Steer, hfr., rib, com....	19
Steer, hfr., rib, util....	16%
Steer, hfr., loin, ch....	29%
Steer, hfr., loin, good.....	28
Steer, hfr., loin, com....	23%
Cow, loin, gd. & com....	23%
Cow, loin, utility.....	20
Cow round, gd. & com....	19
Steer, hfr., rib, ch....	16%
Steer, hfr., rib, gd....	24%
Steer, hfr., rib, com....	21%
Steer, hfr., rib, util....	18%
Cow rib, gd. & com....	21%
Cow rib, utility.....	18%
Steer, hfr., sir., ch....	27%
Steer, hfr., sir., gd....	26
Steer, hfr., sir., com....	21%
Steer, hfr., cow flank.....	13%
Cow, sir., gd. & com....	21%
Cow, sirloin, util....	18%
Steer, hfr., flank steak.....	23%
Cow flank steak.....	23%
Steer, hfr., reg. chik., ch....	20%
Steer, hfr., reg. chik., gd....	19
Steer, hfr., reg. chik., com....	17%
Steer, hfr., reg. chik., util....	15%
Cow, reg. chik., gd. & com....	17%
Cow, reg. chik., util....	15%
Steer, hfr., e. c. chik., ch....	18%
Steer, hfr., e. c. chik., gd....	18
Steer, hfr., e. c. chik., com....	16%
Steer, hfr., e. c. chik., util....	15
Cow, e. c. chik., gd. & com....	16%
Cow, e. c. chik., util....	15
Steer, hfr., foreshank.....	12%
Cow foreshank.....	12%
Steer, hfr., f. r. ch., ch....	18%
Steer, hfr., f. r. ch., gd....	18
Steer, hfr., f. r. ch., com....	17%
Steer, hfr., f. r. ch., util....	15
Cow, f. r. ch., gd. & com....	17%
Cow, f. r. ch., util....	15
Steer, hfr., back, ch....	21%
Steer, hfr., back, gd....	20
Cow back, gd. & com....	18%
Cow back, utility.....	16%
Steer, hfr., arm chik., ch....	19
Steer, hfr., arm chik., good.....	18
Cow arm chik., gd. & com....	17
Cow arm chik., util....	15%
Cow, hfr., sh. pl., gd. & com....	14%
Cow, hfr., sh. pl., com. & util....	18%
Cow, sh. pl., gd. & com....	17%
Cow, sh. pl., util....	18%

*Quot. on beef items include permitted additions for Zone 5, plus 25¢ per cwt. for loc. del.

Veal—Hide on

Choice carcass.....	20%
Good carcass.....	19%
Choice saddles.....	22%

Beef Products

Brains.....	7%
Hearts, cap off.....	15%
Tongues, fr. or froz.....	22%
Tongues, can., fr. or froz.....	16%
Sweetbreads, under 1 lb.....	23%
Offal, under 1/2 lb.....	8%
Tripe, scalded.....	18
Tripe, cooked.....	18
Livers, unblemished.....	23%
Kidneys.....	11%

*Quoted below ceiling.

Veal Products

Brains.....	9%
Calf livers, Type A.....	49%
Sweetbreads, Type A.....	39%

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

****Lamb**

Choice lamb.....	
Good lambs.....	
Medium lambs.....	
Choice hind saddle.....	
Good hind saddle.....	
Choice fore.....	
Good fore.....	
Lamb tongues, Type A.....	

****Mutton**

Choice sheep.....	
Good sheep.....	
Choice saddles.....	
Good saddles.....	
Choice fore.....	
Good fore.....	
Mutton legs, choice.....	
Mutton loins, choice.....	

**Quot. on lamb and mutton are for Zone 5 and include 10¢ for stock-in-store, plus 25¢ per cwt. for del.

Fresh Pork and Pork Products

Pig, p. lbs., und. 12 lbs. av.	22%
Picnics.....	19%
Tenderloins, 10-lb. cartons.....	21%
Tenderloins, loose.....	20%
Skinned shldrs., bone in.....	21%
Spareribs, under 3 lbs.	15%
Boston butts, 4/8 lbs.	24%
Buttocks, boneless, c. t.	20%
Neck bones.....	18% @ 4
Pigs' feet.....	18% @ 4
Knuckles.....	18% @ 4

*Prices carlot and loose basis.

*Quoted below ceiling.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper.....	25%
Fancy skinned hams, 14/16 lbs., parchment paper.....	25%
Fcy. bacon, 6/8 lbs., wrap.....	25
Stand. bacon, 6/8 lbs., wrap.....	24
No. 1 beef sets, smoked.....	45%
Insides, C Grade.....	45%
Outsides, C Grade.....	44%
Knuckles, O Grade.....	43%

Quot. on pork items include add. 50¢ per cwt. for Zone 3, minus 25¢ per cwt. for sales in lots under 5,000 lbs. per cwt.

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.....	\$19.50
Reg. tripe, 200-lb. bbl.....	27.00
Honey. tripe, 200-lb. bbl.....	26.00

***BARRELED PORK AND BEEF**

Clear fat back pork.....	\$23.50
70-80 pieces.....	22.50
80-100 pieces.....	22.50
100-125 pieces.....	22.50
Cl. pl. pork, 25-35 pcs.....	22.00
Brisket pork.....	26.00
Plate beef, 200 lb. bbls.....	32.50
Ex. plate beef, 200 lb. bbls.....	34.00

*Quot. on pork items are for less than 5,000 lb. lots and include all permitted add., except boxing and loc. del.

SAUSAGE MATERIALS

Carlot bases, Chgo. zone, loose bases, Red. pk. trim (50% fat).....	114% @ 17%
Sp. lean pk. trim (55% fat).....	127%
Ex. lean pk. trim (56% fat).....	126%
Pork cheek meat.....	115
Pork hearts.....	9
Pork livers, unblemished.....	9% @ 12
Baconless bulk meat.....	17%
Baconless streaks.....	16%
Shank meat.....	15%
Beef trimmings.....	15%
Dressed canners.....	12%
Dressed center cows.....	12%
Dressed bologna bulls.....	18%
Pork tongues.....	11 @ 15

*Quoted below ceiling.

DRY SAUSAGE

Cervelat, ch., in hog bungs.....	58
Thuringer.....	31
Farmer.....	41
Holsteiner.....	41
B. C. salami, ch.....	54
B. C. salami, n. c.....	32
Genoa style salami, ch.....	68
Pepperoni.....	28
Mortadella, n. c.....	45
Cappicola (cooked).....	45
Prosciutto hams.....	36%

***DOMESTIC SAUSAGE**

(Quotations cover Type 2)

Pork saus., hog cas.....	29%
Pork saus., bung.....	29%
Frankfurters, in sheep cas.....	29%
Frankfurters, in hog cas.....	29%
Bologna, nat. cas.....	29%
Bologna, art. cas.....	29%
Liver saus., fr. beef cas.....	21%
Liver saus., fr. hog cas.....	22%
Sausd., liver saus., hog bungs.....	24%
Head cheese.....	20
New Eng. nat. cas.....	35%
Minced lunch, nat. cas.....	25%
Tongue and blood.....	29
Blood sausage.....	24
Smoked.....	20
Pork sausages.....	28%

*Prices based on zone 5, plus \$1.50 per case for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

CURING MATERIALS

Cwt.	
Nitrite of soda (Chgo. w/hse):	
In 425-lb. bbls., del.....	\$ 8.75
Saltpeter, u.s. ton, f.o.b. N. Y.:	
Dust refined gran.....	8.60
Small crystals.....	12.00
Medium crystals.....	13.00
Large crystals.....	14.00
Pure rfd. gran. nitrate of soda.....	4.00
Pure rfd. powdered nitrate of soda.....	
unquoted	
Salt, in min. car. of 80,000 lbs.	
only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
Medium, kiln dried.....	12.70
Rock, bulk, 40 ton cars.....	8.80

SUGAR

Raw, 96 basis, f.o.b.	
New Orleans.....	3.74
Standard gran., f.o.b. refiners (5%)	5.45
Packer's curing sugar, 250 lb. bag, f.o.b. Reserve, La.	5.10
less 2%.....	
Dextrose, in car lots, per cwt. (cotton)	4.80
In paper bags.....	4.75

SPICES

(Basic Chgo., orig. bbls., bags, bales.)	
Whole Gran.	
Allspice, prime.....	30
Refined.....	31
Chili pepper.....	41
Powder.....	41
Cloves, Amboyna.....	40
Zanzibar.....	23 1/2
Ginger, Jam., unbl.	32 1/2
Mac. Fcy. Banda.....	1.08
East Indies.....	95
E. & W. I. Blend.....	45
Mustard flour, fcy.....	24
No. 1.....	22
Netmeg, fcy. Banda.....	55
East Indies.....	60
E. & W. I. Blend.....	53
Pepprika, Spanish.....	55
Pepper, Cayenne.....	33
Red No. 1.....	34
Black Malabar.....	11
Black Lampung.....	8 1/2
Pepper, wh. Sing.....	15 1/2
Muntok.....	16
Packers.....	15

*Nominal quotations.

SAUSAGE CASINGS(F. O. B. Chicago)
(Prices quoted to manufacturers
of sausage.)**Beef casings:**

Domestic rounds, 1% to 1 1/2 in., 180 pack.....	16 @ 20
Domestic rounds, over 1 1/2 in., 140 pack.....	35 @ 38
Export rounds, wide, over 1 1/2 in.....	46
Export rounds, medium, 1% to 1 1/2 in.....	30
Export rounds, narrow, 1% in. under.....	20
No. 1 weasands.....	5 @ 6
No. 2 weasands.....	4
No. 3 bungs.....	18 @ 18
No. 2 bungs.....	10 @ 12
Middles, sewing, 1% @ 2 in.....	50
Middles, select, wide, 2@ 2 1/2 in.....	55 @ 65
Middles, select, extra, 2 1/2@ 2 1/2 in.....	95
Middles, select, extra, 2 1/2 in. & up.....	1.25
Dried or salted bladders, per piece:	
12-15 in. wide, flat.....	8 @ 9
10-12 in. wide, flat.....	6 1/2 @ 7
8-9 in. wide, flat.....	2 @ 3 1/2
6-8 in. wide, flat.....	2 @ 2 1/2

Hog casings:

Extra narrow, 29 mm. & dn.	2.25 @ 2.35
Narrow medium, 29@32 mm.	2.25 @ 2.35
Medium, 32@35 mm.	1.80 @ 1.90
English, medium, 35@38 mm.	1.65 @ 1.80
Wide, 38@43 mm.	1.55 @ 1.65
Extra wide, 43 mm.	1.45 @ 1.60
Export bungs.....	22
Large prime bungs.....	17 @ 20
Medium prime bungs.....	12
Small prime bungs.....	8
Middles, per set.....	20 @ 21

SEEDS AND HERBS

	Ground Whole for Saus.
Caraway seed.....	88 96
Comino seed.....	23 26
Mustard seed, fcy. yell.	25
American.....	14
Marjoram, Chilean.....	50 57
Oregano.....	16 20

OLEOMARGARINE

White domestic vegetable.....	10
White animal fat.....	16 1/2
Water churned pastry.....	17 1/2
Milk churned pastry.....	18 1/2
Vegetable type.....	unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	14.55
Yellow, deodorized, salad or win- tized oil, in tank cars, del'd Chicago.....	14.93
Raw soap stocks: Cents per lb. div'd. in tank cars.	
Cottonseed foots, basis 50% T.F.A.	
Midwest and West Coast.....	3 1/2
East.....	3 1/2
Corn foots, basis 50% T.F.A.	
Midwest.....	3%
East.....	3%
Soybean foots, basis 50% T.F.A.	
Midwest and West Coast.....	3%
East.....	3%
Soybean oil, in tanks, f.o.b. minn.....	11%
corn oil, in tanks, f.o.b. minn.....	12 1/2%
Manufacturer to jobber prices, f.o.b.	

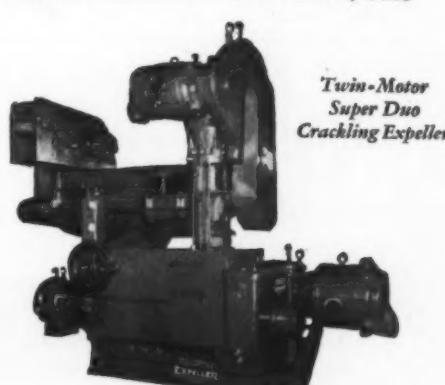
IN CRACKLING PRODUCTION

"FORESIGHT" will be better than "HINDSIGHT"



In looking forward to postwar conditions, many outstanding crackling producers, who believe that "foresight" is better than "hindsight", are getting ready . . . they are checking out their obsolete or badly worn equipment . . . they are thinking about future competition . . . low margins, etc. They know that almost anything gets by now, but later on only the best equipment and methods are going to show satisfactory profits. That's why they are making plans for the installation of new Twin-Motor Crackling Expellers, capable of producing 1200-2000 lbs. of pressed cracklings per hour, with a fat content of 6-8%, depending upon type of material.

THE V. D. ANDERSON CO.
1935 W. 96th Street • Cleveland 2, Ohio



Twin-Motor
Super Duo
Crackling Expeller



**PREFERRED
PACKAGING
SERVICE**

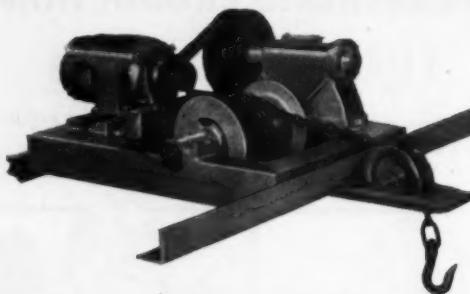
CELLOPHANE
GLASSINE

GREASEPROOF PARCHMENT
BACON PAK
LARD PAK

DANIELS MANUFACTURING CO.
RHNELANDER, WISCONSIN

CREATORS • DESIGNERS • MULTICOLOR PRINTERS

"BOSS" ELECTRIC BEEF HOISTS



These hoists are rapidly replacing the old-time cumbersome friction hoists which served their purpose well enough prior to the development of this new type. Users cannot fail to see the marked improvement embodied in these electric hoists.

Durability in construction

Simplicity in operation

Positive control while hoisting

**Another proof that "BOSS" gives
Best Of Satisfactory Service**

The Cincinnati Butchers' Supply Co.

General Office: Helen & Blade Sts., Elmwood Place, Cincinnati, Ohio
Mail Address: P. O. Box D, Elmwood Place Station, Cincinnati 18, Ohio
824 Exchange Ave., U. S. Yards, Chicago 9, Ill.

CAN A CHANGE OF SALT BRING A RISE IN SALES?

• Are you using the right grade and grain of salt? ... the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfill-

ing the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-4.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

**Stange Seasonings have earned the Confidence
of the Nation's Prepared Food Industry.**

W.M. J. STANGE CO.

2530 W. MONROE ST. • CHICAGO 12

MARKET PRICES New York

DRESSED BEEF CARCASSES

City Dressed

Steer, hfr., ch.	21%
Steer, hfr., ch., gd.	20%
Steer, hfr., com.	19%
Steer, hfr., util.	17%
Cow, good and commercial.	19%
Cow, good and commercial.	19%
The above quot. do not include charges for kosher but do include 50c per cwt. for loc. del.	

KOSHER BEEF CUTS

Steer, hfr., tri., ch.	21%
Steer, hfr., tri., gd.	20%
Steer, hfr., tri., com.	19%
Steer, hfr., tri., util.	17%
Steer, hfr., reg., ch., ch.	24%
Steer, hfr., reg., ch., gd.	22%
Steer, hfr., reg., ch., com.	21%
Steer, hfr., reg., ch., util.	18%
Above quo. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.	
Steer, hfr., rib, ch.	25%
Steer, hfr., rib, gd.	24%
Steer, hfr., rib, com.	22%
Steer, hfr., rib, util.	20%
Steer, hfr., loin, ch.	31%
Steer, hfr., loin, gd.	29%
Steer, hfr., loin, com.	24%
Steer, hfr., loin, util.	21%

Above prices are for Zone 9, plus 50c per cwt. for del. Add. for kosh. cuts, where permitted, are not included in prices.

FRESH PORK CUTS

Western	
Pork loins, fr., 12 lbs. dn.	23%
Shoulders, reg.	20%
Butts, reg., 4/8 lbs.	24%
Hams, reg., under 14 lbs.	22%
Hams, skinned fresh, under 14 lbs.	24%
Picnics, bone in.	19%
Pork trim., ex. lean.	30%
Pork trim., reg.	17%
Spareribs, med.	13%

City	
Pork loins, fr., 10/12 lbs.	26%
Shoulders, reg.	21%
Butts, boneless, C. T.	31%
Hams, reg., und. 14 lbs.	23%
Hams, sknd., und. 14 lbs.	25%
Picnics, bone in.	19%
Pork trim., ex. lean.	31%
Pork trim., reg.	19%
Spareribs, med.	19%
Boston butts, 4/8 lbs.	27%

COOKED HAMS

Ckd. hams, skin on, fatted, 8/dn.	43
Ckd. hams, skinless, fatted, 8/dn.	46%

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended July 15, 1944, were reported as follows:

	Week July 15	Previous week	Same week '43
Cured meats, pounds.	24,820,000	22,127,000	24,202,000
Fresh meats, pounds.	41,796,000	38,836,000	37,900,000
Lard, pounds	10,471,000	10,656,000	8,489,000

*SMOKED MEATS

Reg. hams, under 14 lbs.	28
Reg. hams, 14/18 lbs.	27%
Reg. hams, over 18 lbs.	26%
Skd. hams, under 14 lbs.	30%
Skd. hams, 14/18 lbs.	30%
Skd. hams, over 18 lbs.	29%
Picnics, bone in.	28%
Bacon, bone in, 1/2 lbs.	28%
Bacon, city, 5/12 lbs.	28%
Beef tongue, light.	31%
Beef tongue, heavy.	31%

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in,	18.18
51 to 99 lbs.	17.37
100 to 119 lbs.	18.18
120 to 136 lbs.	18.60
137 to 153 lbs.	18.43
154 to 171 lbs.	18.21
172 to 188 lbs.	18.18

*DRESSED VEAL

Hide off	16-18
Choice, 50@275 lbs.	22.18
Good, 50@275 lbs.	21.18
Common, 50@275 lbs.	21.18
Utility, 50@275 lbs.	21.18

*Quot. are for zone 9 and include 50c for del. An additional 3¢ per cwt. permitted if wrapped in stock-inette.

DRESSED SHEEP AND LAMBS

Lamb, choice	27%
Lamb, good	25%
Lamb, com.	23%
Mutton, gd. & ch.	18%
Mutton, util. & cul.	12%

Quot. are for zone 9, plus 2¢ for del.

FANCY MEATS

Tongues, Type A.	29%
Sweetbreads, beef, Type A.	24%
Sweetbreads, veal, Type A.	24%
Beef kidneys.	12%
Lamb fries, per lb.	12%
Livers, beef, Type A.	24%
Oxtails, under 1/2 lb.	9%

Prices c. l. and loose basis for zone 9. For lots und. 500 lbs. add \$0.625.

BUTCHERS' FAT

Shop fat	\$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	5.00 per cwt.
Inedible suet	4.75 per cwt.

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CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS,
F.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, JULY 20, 1944

Toys Figures Represent O.P.A.
Ceilings

REGULAR HAMS

Fresh or Frozen S.P.

10-12 21 1/2 21 1/2

10-12 21 1/2 21 1/2

12-14 21 1/2 20 1/2

14-18 20 1/2 20 1/2

BOILING HAMS

Fresh or Frozen S.P.

16-18 20% 20%

18-20 19% 19%

20-22 19% 19%

SKINNED HAMS

Fresh or Frozen S.P.

10-12 23 1/2 23 1/2

12-14 23 1/2 23 1/2

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BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

TALLOWS AND GREASES.—Following the active trading last week, offerings of tallow and greases were only moderate this week and volume of trading was somewhat lighter. The market maintained a fairly firm tone, even though soapers were sparring around for rendered pork fats, which they may again buy for the balance of the month without having it charged to their quotas. The WFA also extended through October 31, 1944, current suspension of inventory limitations on tallow and grease imposed by WFO 67. The suspension has been in effect since May 15, 1944.

There was a slightly firmer tone to some of the lower grades of greases and sales of all grades were reported at ceiling levels, whereas last week some bids were fractionally under maximum levels. Sales of choice white grease were at 8½c; B-white at 8½c, and yellow at 8½c. Tallow moved actively all week with fancy at 8½c; choice, 8½c, and special at 8½c, all prices f.o.b. shipping points.

NEATSFOOT OIL.—Most of the business in neatsfoot oils continues to be on a small lot basis. Demand appears fairly strong and it is believed that a fair volume of product could be absorbed were it offered. There is no change in quotations.

STEARINE.—Offerings of stearine are moderate and demand only fairly good. Prime oleo stearine continues to be quoted at 10.61c and yellow grease stearine at 8½c bid.

OLEO OIL.—Practically no change in this market, with trading quiet. The tierce price on extra oleo oil is 13.04c and on prime oleo, 12.75c.

GREASE OIL.—Demand continues fairly steady for grease oils. No. 1 grease is quoted at 14c; prime burning, 15½c, and acidless tallow oil at 13½c.

VEGETABLE OILS

The vegetable oils market was more or less featureless this week and trading was overshadowed by the broad interest in lard. Even though lard and rendered pork fat are below ceiling levels the various vegetable oils continue at ceiling quotations, due mostly to a scarcity of offerings.

PEANUT OIL.—Very little action was reported in this market with offerings thin. The OPA announced this week that crude peanut oil prices have been established for newly developed peanut crushing areas. The prices for these areas, which did not crush peanuts prior to price control, are fixed on a basis comparable to those already established for Texas, Oklahoma and southeastern mills and are effective July 24, 1944.

SOYBEAN OIL.—There was a light movement of Iowa based soybean oil to the CCC this week with prices at 11½c, f.o.b. mills. Otherwise, the market was quiet with quotations holding at full ceiling levels.

OLIVE OIL.—The government recently removed all import controls over edible oil imports, but latest word from Spain indicates that there is no probability of exportation at present. Portugal has placed an embargo on shipments of olive oil, so that importers here having licenses to operate will probably allow them to expire automatically.

COTTONSEED OIL.—Cottonseed oil futures in New York were practically unchanged all week, and the open interest is also the same as it has been for several weeks.

Quotations on Friday were: Area A, 13.125; Area B, 13.40; Area C, 12.875; Area D, 12.75; Area E, 12.625, and Area F, 12.50. (See page 25 of September 18, 1943, issue for explanation of area designations as used in the PROVISIONER.)

BY-PRODUCTS MARKETS

Blood

Unground, loose	per ton	10@11% Ammonia
Liquid stick, tank cars	per ton	\$1.75@21%

Digester Feed Tankage Materials

Unground, per unit ammonia	per ton	10@11% Ammonia
Liquid stick, tank cars	per ton	\$1.75@21%

Packinghouse Feeds

Carrots, per ton	per ton	10@11% Ammonia
65% digester tankage, bulk	per ton	\$76.00
60% digester tankage, bulk	per ton	71.00
55% digester tankage, bulk	per ton	65.00
50% digester tankage, bulk	per ton	61.00
50% meat and bone meal scraps, bulk	per ton	70.00
Bloodmeal	per ton	50.00@21%
Special steam bone-meal	per ton	50.00@21%

*Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

Steam, ground, 3 & 50	per ton	35.00@21%
Steam, ground, 2 & 20	per ton	35.00@21%

Fertilizer Materials

High grade tankage, ground	per ton	10@11% ammonia
Bone tankage, unground, per ton	per ton	\$8.00@21%
Hoof meal	per ton	4.25@4%

Dry Rendered Tankage

Hard pressed and expeller unground	per ton	45 to 75% protein
	per ton	\$1.25

Gelatine and Glue Stocks

Calf trimmings (limed)	per cwt	\$1.00
Hide trimmings (limed)	per cwt	.90
Slaughters and pickles (green, salted)	per cwt	.90

Per ton

Cattle jaws, skulls and knuckles	per lb.	\$45.00
Pig skin scraps and trim, per lb.	per lb.	75.00@7%

Per lb.

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

Round shins, heavy	per ton	\$70.00@20.00
Flat shins, heavy	per ton	70.00
Blades, buttocks, shoulders & thighs	per ton	65.00@20.00
Hoofs, white	per ton	62.50@20.00
Hoofs, house run, assorted	per ton	55.00@20.00
Junk bones	per ton	40.00
	per cwt	125.00

*Delivered Chicago.

Animal Hair

Winter coil dried, per ton	per ton	\$6.00
Summer coil dried, per ton	per ton	35.00@21%
Winter processed, lb.	per lb.	20.00
Summer processed, gray, lb.	per lb.	8
Cattle switches	per lb.	4 @ 8%

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NEW HOISTS and MOTORS

← Conco Torpedo Utility Hoists

NEW AND IMPROVED MODEL
250 TO 1000 POUND CAPACITIES

PRICED FROM \$139.50 TO \$169.50

Continental Electric Motors →

1/2 TO 600 H. P. - A.C. OR D.C.
FOR EVERY PACKING PLANT SERVICE
DRIP PROOF PROTECTION AT NO EXTRA COST
BALL BEARINGS - QUICK DELIVERY

CONTACT US for COMPLETE DETAILS, PRICES

Take advantage of our complete brokerage service when you want to buy or sell new, used or reconditioned machinery and equipment.

E. G. JAMES COMPANY

316 S. LA SALLE STREET
CHICAGO (4), ILLINOIS

HIDES AND SKINS

Domestic hide markets inactive—New buying permits for July hides expected to be valid for trading July 31—Moderate trade in South American market.

Chicago

HIDES.—This has been a very quiet week in all domestic hide markets. The buying permits which expired July 15 were all filled prior to the expiration date, including the special permits for light native steers and cows issued to absorb surplus offerings of packer hides from the June slaughter, and the market in general was fairly well sold up so far as holdings in original hands were concerned.

New buying permits covering July hides are expected to be placed in the mails about July 28, to be valid for trading on July 31. The general expectation is that the new permits will show a fair increase, to take care of the expanding slaughter. This does not necessarily mean any increase in supplies of leather in the near future, as the labor supply is a big factor at present in determining the operations of tanners.

Outside small packer June hides were well sold up at the ceiling of 15c flat, trimmed, for all-weight native steers and cows and 14c for brands.

Light holdings of country all-weights were also cleared early in the last trading period at the maximum of 15c flat, trimmed, or 14c untrimmed, with brands going at a cent less.

The Pacific Coast market is quotable at the ceiling of 13½c, flat, for steers and cows and 10c for bulls, f.o.b. shipping points, with the market reported well sold up last week to the end of June.

The federal inspected slaughter of cattle is showing further expansion, especially in the southwestern section, with a fair increase also in the northern dairy section. The expansion in calf slaughter in these two areas is even greater. Inspected slaughter of cattle at 32 centers for the week ended July 15 totalled 202,509 head, as compared with 156,879 for same week last year; total for previous holiday week was 157,892 head, as against 126,681 for corresponding week a year ago.

Calf slaughter during week ended July 15 totalled 117,098 head, compared with 52,320 for same week last year; previous week's total was 87,252 head, as against 42,524 for same week a year ago.

The final estimate of shoe production during May was 39,639,189 pairs, an earlier than normal increase of 7.6 per

cent over the revised April total of 36,853,730, and an increase of 8.2 per cent over the May 1943 total of 36,624,983 pairs. As a consequence of this increase, production for the first five months this year is only one per cent below that of the same five months last year. The OPA announced late this week that no hope of relaxing rationing of shoes was in sight.

FOREIGN WET SALTED HIDES.

Reported activity in the South American market was confined to trading early in the week, with unchanged prices paid. Buyers in the States took 2,500 Artigas steers, 3,000 Brazil sound and 2,000 reject steers, and 1,100 reject cows; England bought 1200 Nacional and 2,000 Frey Benton steers, also 3,000 Rosa Fe northern heavy steers and 900 light steers; buyers who act for both Canada and the States took 1,000 Frey Bentos steers.

CALF AND KIPSKINS.—Both packers and city collectors cleared their accumulation of June calf and kipskins during the previous two weeks at full ceiling prices. Due to the increased production, tanners were reported to be better satisfied with their allotments but more skins could be sold. Aside from a few heavy kips booked to tanning accounts, the bulk of the trading was done on New York selection, at New York prices. Packer regular and hairless slunks were cleaned up at the same time at full quoted ceiling prices.

SHEEPSKINS.

Dry pelts are quot-

TIME TO REDUCE COSTS

Eliminate the buying of several types of cleaners. Nobs Meat Packers Cleaner #720 will do a thoroughly good job on your smokehouse, floors, and packing equipment. Non-irritating, and economical to use.

Also specialists in corrosion, scale and cooling system problems

NOBS CHEMICAL COMPANY

KI mbhall 9288

3665 E. 53rd St.

Los Angeles 11, Calif.



LARD COOKER

Produces in one operation a refined lard, white, odorless, high smoke point, from all types of fat. Write for further information and catalogs.

The FRENCH OIL MILL MACHINERY CO.

Piqua

Ohio



PETE PATCH SAYS:

"Winter is the Fall that Summer gets after a Spring."

But concrete floors full of ruts and holes produce plenty of bad falls without the springs. And serious injuries cost you money; slow-up production. Patch those floors now with

CLEVE★O★CEMENT

Dries flint-hard overnight—smooth, safe, waterproof, freeze-proof, slip-proof. Not affected by heat, cold or lactic acid. Won't crack, crumble, dust. Anyone can apply it; no special tools necessary. Write for "test-it yourself" plan.

The MIDLAND PAINT & VARNISH CO.
9119 RENO AVENUE
CLEVELAND 5, OHIO

PRE-SEASONING WITH NEVERFAIL

Adds

SPECIAL GOODNESS

The delicious, aromatic fragrance imparted by NEVERFAIL 3-Day Ham Cure produces hams that are out of the ordinary... hams that readily command the highest prices you are permitted to ask. At the same time, NEVERFAIL 3-Day Ham Cure actually reduces your cost of production. Write us!



H. J. MAYER & SONS CO.

6119-27 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS
Canadian Plant, Windsor, Ontario

able around 26c per lb., del'd Chgo., with bids and asking prices ranging 1/4c under or over this figure. Trade in packer shearlings has been slow this week, with buyers inclined to stand aside for the moment and look on. Sales were made previous week in a range of \$1.20@1.30 for No. 1's, 85@90c for No. 2's, and 65@70c for No. 3's, with top prices registered early in the week. Production is off quite a bit now from the peak and packers followed the policy of selling freely at the going market during the heavy production season, so that the larger producers generally are in a fairly comfortable position. Some No. 2's are being offered at 85c, and No. 3's at 65c. Small packer shearlings are moving slowly and are quoted around \$1.00 for No. 1's, 65@70c for No. 2's, and 45@50c for No. 3's. Production of pickled skins is expanding more slowly than anticipated, because of labor shortage; demand is active and all sales being made at full individual ceilings by grades; market usually quoted \$7.75@8.00 per doz. packer production sheep and lambskins. Spring lamb pelts are quoted around \$2.60@2.75 per cwt. liveweight basis for westerns, \$2.25@2.50 for Texas, and \$2.00@2.10 for Kentucky and Tennessee pelts. The failure of the market to shake off its spotty easiness is attributed in most quarters to the shortage of labor to handle the expanding production of pelts.

ARMY WANTS MORE GOOD BEEF SET ASIDE

WASHINGTON.—It is reported that the Army is complaining because it is not receiving enough good and choice beef and has suggested that the War Food Administration revise the set-aside order. The Army's recommendation is said to be that slaughterers should be required to set aside 35 per cent Utility, 35 per cent Commercial and 35 per cent of their Good and Choice beef for the armed forces. The Army contends that the present regulation allows the slaughterers to set aside 35 per cent of Utility or Commercial grades without including any Good and Choice.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Demand was broad for most primal pork cuts as the week closed, but offerings were limited mostly to small lots. Hog prices advanced 15 to 40c on Chicago market. Some heavies sold at the \$14.00 ceiling, while lights topped at \$14.30.

Cottonseed Oil

July 14.30n; Oct. 13.90n; Dec. 13.60n; July, 1945, 13.60b. Mar. 13.95 to 14.00; May 13.95 to 14.00; no sales.

CCC Purchases and Announcements

PURCHASES.—During the week ended July 15, purchases by the CCC included 60,000 lbs. frozen pork; 3,450,000 lbs. cured pork; 9,069,000 lbs. canned meats; 10,070,000 lbs. lard, and 32,000 bundles, including 100-yards each, hog casings.

DEHYDRATED ONIONS.—In order that processors may be able to procure dehydrated onions to be used in canned meats purchased by CCC, that agency has suggested that a request for form FDO 30-3 be made when submitting offers for canned meats. Copies of this form, including the certificate which will be executed by CCC, will be mailed to vendors to whom contracts have been awarded for canned meats. Vendors must execute the endorsement in this form, FDO 30-3, giving the actual amount of dehydrated onions required to process the quantity of product contracted for, and must mail it to their supplier within 30 days after the offer's acceptance.

WFA announced during the week that as a result of improved supplies of dehydrated onions, restrictions on the sale of that product have been removed to permit civilian purchases without allotment certificates. This action is contained in War Food Order 30.2 effective July 17, and reduces to zero the percentage dehydrators are required to set aside for government and essential civilian needs. Set-aside restrictions have been in effect for dehydrated onions since March 1943. Since then, civilian allocation has been rationed among only those consumers who could certify usage of dehydrated onions in 1942, the base period.

NEW ITEMS.—The Commodity Credit Corporation has announced it will consider offers for three new canned meat items as follows: Liver Spread, packaged in 4-oz. tins; Meat Food Product and Gravy, packaged in 16-oz. tins, and Brawn, which is packaged in 16-oz. tins.

The CCC is now able to consider offers for substantial quantities of these products. Awards will be made on a competitive price basis. Under the specifications for these products, issued as Amendment 11 to Schedule FSAC-10, the formula for brawn calls for 40 lbs. pork snouts, 25 lbs. regular pork tongues, 20 lbs. pork hearts and 15 lbs. pork cheek and head meat. Liver spread is made from 30 lbs. cooked pork livers, 30 lbs. fresh skinned heavy clear bellies and 40 lbs. beef tripe. Meat food product and gravy will contain 30 lbs. pork tongues, 20 lbs. pork hearts, 15 lbs. pork cheeks or head meat, 15 lbs. 80 per cent pork trimmings, 15 lbs. cooked pork stomachs and 10 lbs. cooked beef tripe.

During Wartime Specify

LIBERTY

More than 400 PROGRESSIVE PACKERS
Use
“LIBERTY” BEEF SHROUDS

BEEF SHROUDS
and During Peacetime Specify...
Tufedge
BEST CLOTHING
LESS FOR THE SAME

THE CLEVELAND COTTON PRODUCTS CO.
CLEVELAND 14, OHIO *

LOW TEMPERATURES BEST FOR MEATS, SAYS WRITER

Meat shrinkage and fat rancidity can be avoided by keeping storage temperatures low enough, according to an article by F. O. S. Bland in the June issue of *Modern Refrigeration*, an English periodical.

"Pork, which is fatter than most other meats, can be successfully cold stored for six or seven months in a temperature of -5 degs. F. without any traces of rancidity developing," the author contends. "It cannot be kept for more than three months at a temperature of 12 degs. F. without showing signs of rancidity. It is, therefore, logical to conclude that the same applies to meat fats generally. So, whether guided by theoretical reasoning or by experience, the conclusion is the same, pointing to lower temperatures being the safer and better temperatures at which to store meat."

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 13, 1944, were 4,564,000 lbs.; previous week, 5,198,000 lbs.; same week last year, 2,597,000 lbs.; Jan. 1 to date 164,722,000 lbs.; a year earlier, 158,753,000.

Shipments of hides from Chicago for week ended July 13, 1944, were 3,802,000 lbs.; previous week, 4,151,000 lbs.; same week last year, 3,180,000 lbs.; Jan. 1 to date, 119,628,000 lbs.; for the same period in 1943 shipments amounted to 128,564,000 lbs.

TALLOW-GREASE INVENTORY

The current suspension of the limitations on inventories of tallow and grease imposed under WFO 67 has been extended through October 31. The inventory limitation provisions of WFO 67 previously were suspended by an order issued on May 20, effective from that date to August 1. The suspension has now been extended through October 31.

Help Food Fight for Freedom.

FLASHES ON SUPPLIERS

C. B. GENTRY CO.—George E. Clau-
sen, general manager of the C. B. Gentry Co., Gilroy, Calif., food dehydrating firm, announces the appointment of Lloyd Bellisime as general sales manager of the firm. Bellisime has spent several years in close contact with all phases of the company's activities.

INLAND STEEL CONTAINER CO.—Inland Steel Container Co., formerly Wilson & Bennett Manufacturing Co., announces the appointment of John T. Gossett as vice president and general manager of operations. His offices will be located in the Chicago plant of the company. It is also announced that Gordon D. Zuck has been appointed assistant sales manager.

CONTINENTAL CAN CO.—The Continental Can Co., Inc., has acquired for cash all of the capital stock of the Cameron Can Machinery Co. of Chicago, Ill., peacetime manufacturer of automatic machinery but at present engaged primarily in war production, according to an announcement by Carle C. Conway, chairman and president of Conti-

Nental.

MACK TRUCKS, INC.—The return of M. C. Horine as Mack sales promotion manager following his resignation from the War Production Board has been announced by C. T. Ruhf, president of the company. For the past year Horine has been research consultant to the director of the automotive division of WPB, with offices in Washington.

JOSHUA HENDY IRON WORKS.—The chief administrative offices of the Pomona Pump division of the Joshua Hendy Iron Works have been moved to Sunnyvale, Calif., for a consolidation with the general administration of the company. Affected by the change are the sales, engineering, purchasing and accounting departments.

HOMESTEAD VALVE MFG. CO.—A third additional gold star has been awarded by the U. S. Maritime Commission to the Homestead Valve Manufacturing Co., Coraopolis, Penna., for its Maritime "M" pennant. Only 23 manufacturers throughout the U. S. have been awarded their third gold star. Of these Homestead is one of four which increased production 20 per cent or more during the past six months.



ON THE “SWING SHIFT”

And Around the Clock . . .

Time means nothing to a finely engineered, sturdy built and properly installed Layne Well Water System. Throughout the twenty-four hours of each day it must be in perfect—and thoroughly dependable working order. A sudden water failure could bring disaster.

Layne Well Water Systems—thanks to more than sixty years of world-wide experience, are as near failure proof as human skill, manufacturing honesty and quality materials can make mechanical equipment. Even the metals used in contact with the water are varied to assure longer life where corrosive conditions are encountered.

In addition to sturdiness in build and quality of materials used, Layne Well Water Systems and Layne Vertical Turbine Pumps are famous for their high efficiency. Such efficiency effects substantial savings each year.

To get all that you expect and must have in a dependable and long lasting water system, and to eliminate worry of failure, always choose a Layne Well Water System. Fully illustrated literature may be obtained by addressing Layne & Bowler, Inc., General Offices, Memphis 8, Tennessee.

AFFILIATED COMPANIES: Layne-Arkansas Co., Stuttgart, Ark. * Layne-Atlantic Co., Norfolk, Va. * Layne-Central Co., Indianapolis, Ind. * Layne-Northern Co., Mishawaka, Ind. * Layne-Louisiana Co., Lake Charles, La. * Layne-Texas Co., Lubbock, Tex. * Layne-New York Co., New York City. * Layne-Northwest Co., Milwaukee, Wis. * Layne-Ohio Co., Columbus, Ohio. * Layne-Texas Co., Houston, Texas. * Layne-Western Co., Kansas City, Mo. * Layne-Wisconsin Co., Minneapolis, Minn. * International Water Supply Ltd., London, Ontario, Canada



WELL WATER SYSTEMS DEEP WELL PUMPS

BUILDERS OF WELL WATER SYSTEMS
FOR INDUSTRIES AND MUNICIPALITIES

WILSON'S NATURAL SAUSAGE CASINGS

Producers . . . Importers . . . Exporters

PLANTS, BRANCHES AND AGENTS IN PRINCIPAL
CITIES THROUGHOUT THE WORLD

General Office: 4100 S. ASHLAND AVE., CHICAGO, ILL.



YOUR
PLANT
QUOTA

100%

95%

90%

85%

80%

JULY 29th

Stay at Your Battle Stations!

MANAGEMENT
•
LABOR

—the 5th War Loan Drive is still on.

July 29th is the last pay day in the Drive.

The U. S. Treasury has set the overall goal at \$16,000,000,000 —\$6,000,000,000 from individuals alone. This is the biggest sum ever asked of the American people—and it must be raised!

Keep fighting. The 5th War Loan is a crucial home front battle of tremendous importance to the total war effort.

Tighten up your 5th War Loan Drive organization. Step up your solicitation tempo. Drive! Drive!! Drive!!! Hit your Plant Quota's 100% mark with a bang that'll proclaim to all the world that the U. S. Home Front is solidly in back of the Fighting Front. Need help? Need ideas? Call on the Chairman of your War Finance Committee. He's standing by.

Here's the Quota Plan:

1. Plant quotas are to be established on the basis of an average \$100 cash (not maturity value) purchase per employee.
2. Regular Payroll Savings deductions made during the drive accounting period will be credited toward the plant quota.
3. Employees are expected to contribute toward raising the cash quota by buying extra 5th War Loan Bonds: 1—Outright by cash. 2—By extra installment deductions. 3—By extra installment deductions plus cash.

Example: JOHN DOE MFG. CO.—1,000 Employees
 $1,000 \text{ Employees} \times \$100 = \$100,000 \text{ Cash Quota}$
 Regular payroll deductions during the eight weekly payroll accounting periods of June and July.
 $\frac{\$100,000}{8} = \$3,750 \text{ per week}$
 $\frac{\$3,750}{50} = \$75 \text{ per pay period}$
 (\$75 per pay period) $\times 1,000 \text{ employees} = \$75,000$
 (\$75,000) $\times 12 = \$900,000$
 (\$900,000) $\times .05 = \$45,000$
 (\$45,000) $\times 1,000 \text{ employees} = \$45,000$
 (\$45,000) $\times 12 = \$540,000$
 (\$540,000) $\times .05 = \$27,000$
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 (\$27,000) $\times 12 = \$324,000$
 (\$324,000) $\times .05 = \$16,200$
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 (\$116,640) $\times .05 = \$5,832$
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 (\$5,832) $\times 12 = \$69,984$
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 (\$3,499) $\times 1,000 \text{ employees} = \$3,499$
 (\$3,499) $\times 12 = \$41,988$
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LIVESTOCK MARKETS

Weekly Review

Canada to Export Beef Paying New Price Scale

MONTREAL.—Canada will ship the United Kingdom a minimum of 100,000,000 lbs. of beef—the equivalent of 250,000 cattle—in 1944 and 1945. Although the contract has just been signed, 53,000,000 lbs. already have been shipped, as beef sent to the United Kingdom since last autumn is being counted in the total.

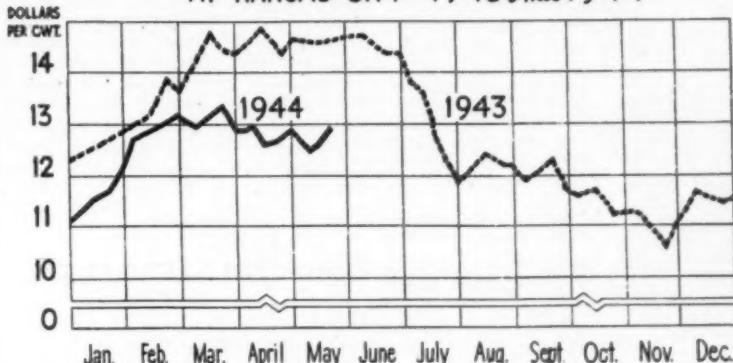
All further surpluses of Canadian beef will be taken by the British, and the final figure of shipments when the contract period is over may be three or four times the minimum. The shipments, according to J. G. Gardiner, Minister of Agriculture, will be made without cutting Canadian domestic supplies to the point where a resumption of meat rationing will be necessary.

Negotiation of the contract has the effect of establishing a new floor price arrangement on August 21, when the present variable and graduated floors in effect during the 1943-44 season will be replaced. The new floor prices will remain level throughout the year.

At present the Canadian Meat Board purchases surplus beef when the price falls 25c a cwt. under the ceiling. Under the new price arrangement, special or red brand beef and commercial beef of blue brand quality will be purchased for export to the United Kingdom to a quantity to be agreed on at prices 25c a cwt. below the respective ceilings. If further quantities of red and blue brand beef are offered, the board will purchase all such additional quantities at prices 50c below the ceiling.

Other qualities of beef will be bought on the basis of 75c a cwt. below the ceiling for choice and good quality not qualifying for blue brand. Accumulation of beef of lower quality will be avoided by including substantial quantities of boneless manufacturing beef.

WEEKLY AVERAGE PRICES OF STOCKER AND FEEDER CATTLE AT KANSAS CITY—1943 AND 1944



Last year prices of feeder cattle dropped about \$3 per cwt. at the four principal markets from early July to November, according to the "Iowa Farm Economist."

NEW YORK GROUPS ASK FOR RESTRICTION OF SLAUGHTER

In addition to earlier petitions for amendment of RMPR 169, RMPR 148 and RMPR 239 asking the Office of Price Administration to eliminate all discounts, increase the wholesalers' selling addition to \$2 per cwt. and to limit the volume of any wholesaler's or intermediate distributor's sales of meat (except sausage) to the level of his 1941 volume, the Meat Trade Institute of New York and the New York Council of Wholesale Meat Dealers have recently made further recommendations to Fred M. Vinson, Director of Economic Stabilization; Marvin Jones, War Food Administrator, and Chester Bowles, Price Administrator.

The New York organizations have suggested that:

1.—WFO 75, 75.1 and 75.2 be amend-

ed to restrict slaughtering of beef, veal, lamb and mutton to those engaged in such operations in 1941 and to provide for allocation of meat by slaughterers to non-slaughtering processors and wholesalers who purchased meat from them in 1941.

2.—Restriction of slaughter be in the form of specific provision to such effect or by reinstatement of slaughtering quotas. In the latter case, separate quota bases for each type of meat would be set up for slaughterers and non-slaughtering processors and wholesalers.

3.—A provision for allocation also be incorporated in RRO 16 to implement the declaration of policy against discrimination contained in the rationing order.

Invest in Victory! Buy War Bonds!

Central
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Order Buyer of Live Stock
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INDUSTRY'S MOST URGENT DEMAND

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DAYTON, OHIO LOUISVILLE, KY.
LAFAYETTE, IND. SIOUX CITY, IOWA
CINCINNATI, OHIO NASHVILLE, TENN.
INDIANAPOLIS, IND. MONTGOMERY, ALA.
OMAHA, NEB.

KENNETH-MURRAY
LIVESTOCK BUYING SERVICE

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection, June, 1944, by stations:

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark and Jersey				
City 47,678	51,075	227,751	239,911	
Baltimore & Phila. 14,202	7,158	146,826	10,489	
NORTH CENTRAL				
Cinci., Cleve. & Indpls. 40,639	15,033	287,603	32,161	
Chicago, Elburn 102,848	31,306	593,487	211,961	
St. Paul-Wis. Group ¹ 79,666	102,368	554,251	55,788	
St. Louis Area ² 45,243	51,300	458,681	88,414	
Sioux City 37,854	1,482	189,782	48,440	
Omaha 76,480	5,973	293,280	130,415	
Kansas City 60,493	38,375	314,706	153,505	
Iowa & So. Minn. ³ 64,805	25,491	886,659	133,619	
SOUTHEAST ⁴ 15,484	11,130	95,372	3,500	
SO. CENT. WEST ⁵ 95,528	54,562	376,441	286,972	
ROCKY MOUNTAIN ⁶ 21,358	3,266	111,897	38,149	
PACIFIC ⁷ 71,090	14,359	171,349	171,084	
All other stations 229,487	181,575	1,387,041	217,653	
TOTAL June, 1944. 1,002,875	594,453	6,095,126	1,822,971	
TOTAL May, 1944. 989,457	541,341	6,642,616	1,693,888	
Av. June 5-Yr. (1939-43) . 826,082	425,361	4,122,285	1,446,503	

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Wisc. ²Includes St. Louis Nat'l Stock Yards, E. St. Louis, Ill. & St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Ga., Mobile, Phenix City, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., and Fort Worth, Tex. ⁶Includes Denver, Colo., and Ogden, Salt Lake, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

AUTHORITY UNDER 75.1

Acting Director of Distribution C. W. Kitchen has delegated authority to the order administrator and the alternate order administrator of WFO 75.1 to grant or deny petitions for relief from hardship by any slaughterer, and to license and to establish quotas for all slaughterers designated as "national packers" by the livestock and meats branch, WFA. Authority to license, establish quotas, grant or deny hardship petitions and to classify slaughterers, with respect to all slaughterers (including custom) except "national packers," has been given meat order representatives of the Office of Distribution, WFA. This delegation of authority supersedes that previously given the order administrator, regional directors, state and area supervisors and county war boards.

MINIMUM CATTLE PRICES

The Ministry of Agriculture of the United Kingdom recently announced guaranteed minimum prices for cattle and sheep for a four-year period beginning July 1. The new prices for cattle average two shillings per 112 lbs. live weight (0.4c per lb.) above scheduled prices now in effect.

Minimum prices for sheep in the new schedule are to be increased 1 1/4d. (1.9c) per lb., dressed weight, over those in the old schedule.

PREDICTS FREEZER DEMAND

The prediction that home freezers will be in great demand throughout Canada after the war was made recently by W. Smallwood, a member of the supply department, Canadian General Electric Co., Ltd., in an address on "Refrigeration and Dehydration" at Kitchener, Ont.

"We feel that there will be a demand for individual freezers both for use in the home and on the farm, ranging in size from 10 to 20 cu. ft.," Smallwood declared. "Operators in the cold storage business feel that in time they will be able to undersell canned foods and even fresh foods so sharply that nobody will be able to afford to buy anything else."

CHICAGO HOG SHOW

Nine competitive classes for market hogs will be provided at the fifth annual Chicago junior market hog show and sale, according to the premium list for this event, which will be conducted in the Chicago Stock Yards on September 28.

The nine classes provide 75 cash prizes totaling \$332. The classes are divided into three divisions, consisting of single hogs, pens of three, and pens of five hogs, with three weight classes in each division. The weight classes are for hogs weighing 200 to 220 lbs., 220 to 240 lbs., and 240 to 260 lbs.



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SPICES, SEASONINGS, ETC.

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BUENOS AIRES,
ARGENTINA

ESTABLISHED 1930

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DOLE

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COOLING- & FREEZING UNITS
CHICAGO

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, July 20, 1944, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

BOARS AND GILTS:

Good and choice:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
120-140	11.00-12.25	11.20-12.25			
140-160	11.75-13.25	12.20-13.25	12.25-13.35	11.85-13.00	12.25-13.50
160-180	12.75-13.75	13.20-14.00	13.00-13.85	12.75-13.50	13.50-14.00
180-200	13.75-13.85	14.00-14.00	13.50-14.00	13.50-13.90	14.00 only
200-220	13.75-13.85	14.00-14.05	13.85-14.00	13.80-13.90	14.00 only
220-240	13.75-13.85	13.95-14.05	13.85-14.00	13.80-13.90	14.00 only
240-270	13.75-13.85	13.90-14.00	13.70-13.90	13.70-13.90	13.70-14.00
270-300	13.00-13.75	13.00-13.85	13.70-13.90	13.70-13.90	13.25-13.70
300-330	12.75-13.15	12.50-13.25	12.50-13.70	12.60-13.75	13.15-13.25
330-360	12.60-12.90	12.25-13.00	12.35-13.65	12.50-13.75	13.00-13.15

Medium:

160-220	12.00-13.25	12.00-13.75	12.25-13.75	12.35-13.60	12.25-13.75
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SOWS:

Good and choice:

270-300	12.00-12.15	12.00 only	12.60-13.00	12.00-13.80	12.60 only
300-330	12.00-12.10	12.00 only	12.60-13.00	12.35-12.50	12.60 only
330-360	11.90-12.00	12.00 only	12.50-13.00	12.35-12.50	12.60 only
360-400	11.85-11.90	12.00 only	12.50-12.85	12.35-12.50	12.60 only

Good:

400-450	11.75-11.85	12.00 only	12.50-12.75	12.25-12.40	12.60 only
450-550	11.60-11.75	12.00 only	12.50-12.75	12.25-12.40	12.50-12.60

Medium:

250-350	10.00-11.25	10.50-11.85	11.75-12.50	12.10-12.25	12.00-12.25
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slaughter Cattle, Vealers, and Calves:

STEERS, Choice:

700-900	16.50-17.25	16.00-16.75	16.00-17.00	15.50-16.75	15.75-16.75
900-1100	16.75-17.60	16.25-17.00	16.50-17.25	15.75-17.00	16.00-16.75
1100-1300	17.15-17.65	16.50-17.00	16.65-17.35	16.00-17.00	16.00-17.00
1300-1500	17.25-17.65	16.50-17.00	16.65-17.35	16.00-17.00	16.00-17.00

STEERS, Good:

700-900	15.50-16.50	14.50-16.00	14.50-16.50	14.00-15.75	14.25-16.00
900-1100	16.00-16.75	15.00-16.25	15.00-16.50	14.25-16.00	14.25-16.00
1100-1300	16.25-17.15	15.25-16.50	15.00-16.65	14.25-16.00	14.25-16.00
1300-1500	16.25-17.25	15.25-16.50	15.00-16.65	14.25-16.00	14.25-16.00

STEERS, Medium:

700-1100	12.25-16.00	11.75-15.00	12.00-15.00	11.25-14.50	11.25-14.25
1100-1300	12.75-16.00	12.00-15.00	12.75-15.00	11.50-14.50	11.25-14.25

STEERS, Common:

700-1100	10.00-12.75	10.00-12.25	10.25-12.25	9.00-11.50	8.75-11.25
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HEIFERS, Choice:

800-900	16.25-16.75	15.50-16.50	15.50-16.50	15.50-16.25	15.00-16.00
900-1000	16.50-17.35	15.50-16.50	15.75-16.75	15.50-16.50	15.00-16.25

HEIFERS, Good:

800-900	15.25-16.25	13.75-15.50	14.25-15.75	13.25-15.50	13.75-15.00
900-1000	15.50-16.50	14.00-15.50	14.25-15.75	13.50-15.50	13.75-15.00

HEIFERS, Medium:

500-900	11.00-15.25	10.50-14.00	10.75-14.25	10.00-13.50	10.75-13.75
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HEIFERS, Common:

500-900	8.50-11.00	8.00-10.50	8.75-10.75	8.00-10.00	8.25-10.75
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COWS, All Weights:

Good	12.50-13.50	11.00-13.00	11.75-13.00	11.50-13.00	10.50-12.75
Medium	10.00-12.50	9.00-11.00	9.75-11.75	9.50-11.50	9.25-10.50
Cat. & com.	7.00-10.00	7.00-9.00	6.50-9.75	7.00-9.50	6.50-9.25
Cancer	6.25-7.25	5.50-7.00	5.50-6.50	5.50-7.00	5.50-6.50

BULLS (Ylgs. Excl.):

Beef, gd.	12.00-13.75	11.00-13.00	11.50-13.00	11.25-12.75	11.25-12.50
Sus., gd.	11.25-12.40	10.25-11.00	9.75-10.75	10.00-11.00	9.50-10.50
Sus., med.	9.00-11.25	9.00-10.25	8.50-10.00	9.00-10.00	9.00-9.50
Sus., cut. & com.	7.00-9.00	7.50-8.00	7.25-8.50	7.00-9.00	6.75-9.00

VEALERS:

Good & choice	14.00-15.00	12.75-14.00	12.50-14.50	13.00-14.00	13.00-15.50
Common & med.	8.00-14.00	10.25-12.75	8.50-12.50	9.00-13.00	7.50-13.00
Cull, 75 lbs. up	6.00-8.00	6.00-10.25	7.00-8.50	7.00-9.00	5.00-7.50

CALVES, 500 lbs. down:

Good & choice	12.00-13.25	11.00-13.00	11.00-13.50	11.00-14.00	11.50-13.50
Common & med.	7.50-12.00	8.00-11.00	8.00-11.00	8.00-11.00	7.00-11.50
Cull	6.75-7.50	6.00-8.00	6.50-8.00	6.50-8.00	5.50-7.00

slaughter Lambs and Sheep:

SPRING LAMBS:					
Good & choice	14.00-14.50	13.25-13.75	13.25-14.00	13.25-13.75	13.00-13.50
Medium & good	12.00-13.50	11.25-13.00	11.50-13.00	12.00-13.00	11.25-12.75
Common	9.50-11.50	9.00-11.00	9.75-11.25	10.50-12.75	9.50-11.00

YLG. WETHERS:

Good & choice	11.75-12.50			11.50-12.50	
Medium & good	10.00-11.50			10.00-11.25	

EWES:

Good & choice	5.25-5.75	4.85-5.00	4.50-5.00	4.75-5.25	4.75-5.50
Common & med.	4.00-5.00	2.50-4.00	3.00-4.25	2.75-4.50	3.50-4.75

SAUSAGE CASINGS

EARLY & MOOR INC.

BOSTON, MASS.

"The Skins You Love to Stuff"

The National Provisioner—July 22, 1944

22, 1944

Page 41

TEMPERATURE LOSSES Cost Real Money

Insulating efficiency can be gauged in terms of losses and savings. When you reduce variance or losses in temperature you increase operating economies. That's why it is so essential to figure on using the low temperature insulation with a proved record of performance. When you get the figures on PALCO WOOL Insulation and compute the savings, you'll buy and rely on it for maximum and lasting economy.

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PALCO INSULATION WOOL

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SAUSAGE CASINGS

EARLY & MOOR INC.

BOSTON, MASS.

"The Skins You Love to Stuff"

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 15, 1944, as reported to THE NATIONAL PROVISIONER.

CHICAGO

Armour, 11,732 hogs and 733 cattle for shipment; Swift, 7,740 hogs and 1,067 cattle for shipment; Wilson, 8,107 hogs; Western, 2,641 hogs; Agar, 8,110 hogs; Shippers, 6,018 hogs; Others, 35,570 hogs.

Total: 19,934 cattle; 4,143 calves; 62,578 hogs; 5,361 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour 3,513 1,928 5,661 5,904
Swift 3,109 1,961 2,969 6,043
Wilson 2,162 2,410 3,911 11,977
Wilson 2,071 1,852 3,142 3,402
Campbell 1,488
Others 9,201 1,215 1,733 4,286
Total 21,504 8,866 17,436 31,612

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour 3,274 2,349 7,048 11,207
Swift 4,146 4,702 11,811 10,052
Hunter 1,733
Hicks 2,418
Laclede 3,721
Key 6,408
Schock 810
Others 1,923 216 1,572 399
Shippers 8,418 4,272 11,619 3,819
Total 19,494 12,539 55,582 26,103

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift 2,711 834 11,000 8,477
Armour 2,247 1,066 11,426 3,602
Others 2,936 25 980 1,535
Total 7,894 1,925 23,496 13,614
Including 451 cattle, 7,064 hogs and 11,197 sheep bought direct.

BIAU CITY

Cattle Calves Hogs Sheep
Cudahy 2,910 71 12,305 2,623
Armour 3,168 36 11,762 2,462
Swift 2,427 142 7,102 2,011
Others 345 1 9 . . .
Shippers 7,755
Total 16,605 250 11,043 9,445

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour 4,758 2,896 2,715 3,567
Wilson 5,658 2,825 2,618 3,351
Others 354 17 750 . . .
Total 10,770 5,728 6,083 6,918
Not including 8,562 hogs and 1,234 sheep bought direct.

WICHITA

Cattle Calves Hogs Sheep
Cudahy 3,213 2,070 6,618 5,131
Dunham 155
Osterberg 102
Dodd 915
Sunflower 52
Pioneer
Others 4,270
Total 7,792 2,070 9,131 5,131

FORT WORTH

Cattle Calves Hogs Sheep
Armour 4,859 2,943 2,276 40,805
Swift 4,874 4,174 2,170 58,234
Cudahy 1,100 339 5,609 2,230
Wilson 800 233 3,613 2,059
Others 2,405 325 2,477 555
Total 11,106 7,140 5,798 99,059

DENVER

Cattle Calves Hogs Sheep
Armour 1,430 401 5,541 1,909
Swift 1,100 339 5,609 2,230
Cudahy 800 233 3,613 2,059
Others 2,405 325 2,477 555
Total 5,700 1,317 17,240 6,813

ST. PAUL

Cattle Calves Hogs Sheep
Armour 2,122 2,471 14,340 1,039
Cudahy 1,415 2,471 830 1,568
Swift 4,306 3,148 21,148 2,672
Others 9,812 1,731
Total 17,751 9,053 35,483 4,679

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	4,904	15,726	1,807	
Cudahy	3,651	9,696	1,913	
Swift	3,644	5,746	2,981	
Wilson	1,839	7,905	4,981	
Others	18,351	4,444	4,444	

Cattle and calves: Kroger Pkg., 941; Nebraska Beef, 905; Eagle Pkg., 31; Geo. Hoffman, 75; Greater Omaha Pkg., 123; Rothschild M. & Sons, 371; John Roth, 267; South Omaha Pkg., 740.

Total: 17,581 cattle and calves; 57,424 hogs, and 6,701 sheep.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	1,534	106	7,561	1,567
Kahn's	15	411	4,516	70
Lohrey	1,611	3,759	1,522	1,522
Meyer	220	1,211	844	152
Schlaechter	134	518	4,390	4,314
Total	2,683	2,281	21,391	7,620

Not including 1,949 cattle and 1,248 hogs bought direct.

TOTAL PACKER PURCHASES

	Week ended	Prev. week,	Cor.
	July 15	July 14	1943
Cattle	158,900	95,507	128,075
Hogs	342,686	249,732	388,379
Sheep	223,644	129,478	199,825

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
July 14	2,487	1,594	15,830	8,859
July 15	642	419	5,375	4,086
July 17	14,460	1,394	17,951	7,287
July 18	6,197	948	20,629	4,528
July 19	10,517	842	18,850	4,435
July 20	5,500	1,000	16,500	5,500

*Wk.
so far. 36,674 4,174 73,930 21,750
Wk. ago. 41,341 4,556 99,217 20,106
1943 36,190 2,607 88,796 27,750
1942 37,055 3,500 72,625 25,739

*Including 1,664 cattle, 1,018 calves, 14,857 hogs and 17,224 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
July 14	1,063	238	1,968	167
July 15	59	1	283	6
July 17	5,498	95	8,252	208
July 18	2,722	243	1,606	381
July 19	4,340	72	2,192	14
July 20	2,800	100	1,500	100

Wk.
so far. 15,360 510 8,550 703
Wk. ago. 17,783 481 5,926 203
1943 15,335 836 13,710 129
1942 11,114 207 7,593 700

JULY AND YEAR MOVEMENT

	July	Year
Cattle	121,291	100,195
Calves	15,384	9,207
Hogs	285,628	322,537
Sheep	86,746	94,167

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, July 20:

	Week ended	Prev. week
Packers' purch.	64,028	72,867
Shippers' purch.	11,401	7,214
Total	75,429	80,071

PACIFIC COAST LIVESTOCK

Receipts for five days ended July 14:

	Cattle	Calves	Hogs	Sheep
Los Ang.	7,000	1,325	5,150	1,950
San Fran.	1,693	282	3,523	26,376
Portland	3,285	725	5,600	4,200

CHIEF
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ended July
be as fol-

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FEMALE

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MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Distribution, War Food Administration.)

WESTERN DRESSED MEATS

		New York	Phila.	Baltimore
STEERS, carcass	Week ending July 15, 1944.....	3,942	1,218	32
	Week previous	4,473	1,741	46
	Same week year ago.....	3,135	2,240	2,11
COWS, carcass	Week ending July 15, 1944.....	2,407	2,154	59
	Week previous	2,104	209	1,16
	Same week year ago.....	265	1,002	57
BULLS, carcass	Week ending July 15, 1944.....	469	243	17
	Week previous	444	7	12
	Same week year ago.....	62	7	10
VEAL, carcass	Week ending July 15, 1944.....	6,239	940	28
	Week previous	6,034	1,398	20
	Same week year ago.....	5,580	612	20
LAMB, carcass	Week ending July 15, 1944.....	35,875	8,745	8,90
	Week previous	15,367	8,300	8,92
	Same week year ago.....	17,140	6,071	9,66
MUTTON, carcass	Week ending July 15, 1944.....	8,212	1,991	2,16
	Week previous	6,600	2,454	3,37
	Same week year ago.....	2,670	785	62
PORK CUTS, lbs.	Week ending July 15, 1940.....	1,184,750	436,912	59,660
	Week previous	1,363,529	483,012	115,457
	Same week year ago.....	1,155,499	502,084	242,911
BEEF CUTS, lbs.	Week ending July 15, 1944.....	486,125
	Week previous	435,865
	Same week year ago.....	5,773

LOCAL SLAUGHTERS

CATTLE, head	Week ending July 15, 1944.....	8,706	2,242
	Week previous	8,878	1,732
	Same week year ago.....	9,485	1,778
CALVES, head	Week ending July 15, 1944.....	12,258	2,612
	Week previous	10,618	1,997
	Same week year ago.....	8,409	2,493
HOGS, head	Week ending July 15, 1944.....	48,557	14,660
	Week previous	41,121	13,047
	Same week year ago.....	51,963	15,429
SHEEP, head	Week ending July 15, 1944.....	62,432	3,307
	Week previous	46,924	2,527
	Same week year ago.....	61,015	3,688

Country dressed product at New York totaled 3,871 veal, no hogs and 113 lambs. Previous week, 2,002 veal, no hogs and 113 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Slaughter of all classes of livestock at 32 centers for the week ended July 15 showed sharp increases compared with the holiday period of a week earlier. Kill of cattle, calves and sheep was heavier than a year earlier, but hog slaughter is running lighter than for the corresponding week of last year.

NORTH ATLANTIC	Cattle	Calves	Hogs	Sheep
New York, Newark, Jersey City.....	10,028	12,258	47,448	2,854
Baltimore, Philadelphia	3,696	1,644	30,598	2,88
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis.....	10,279	4,522	96,349	9,47
Chicago, Elburn	26,880	10,043	112,435	45,01
St. Paul-Wisconsin Group ¹	23,617	22,268	112,613	12,95
St. Louis Area ²	15,114	15,320	90,308	25,82
Sioux City.....	8,782	470	37,724	13,26
Omaha.....	16,785	1,329	58,566	33,04
Kansas City.....	18,697	14,452	47,099	35,51
Iowa & So. Minn. ³	15,308	6,152	189,040	33,33
SOUTHEAST ⁴	5,723	3,971	20,339	817
SOUTH CENTRAL WEST ⁵	24,623	19,243	64,370	11,70
ROCKY MOUNTAIN ⁶	5,060	1,163	20,394	11,60
PACIFIC ⁷	17,317	4,263	33,746	22,37

Total 202,509 117,096 930,834 388,986
Total prev. week 157,892 87,252 794,680 229,830
Total last year 156,879 52,320 901,825 383,510

¹Includes St. Paul, So. St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis, Ill., St. Paul, Minn., Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ³Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁴Includes S. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Ft. Worth, Texas. ⁵Includes Denver, Colo., Ogden and Salt Lake, Utah. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.

Cattle Calves Hogs

Week ended July 15 2,464 724 8,771
Last week 2,932 496 10,200
Last year 884 203 12,96

CLASSIFIED ADVERTISEMENTS

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Position Wanted

MR. MEAT PACKER: Are your post war distribution plans completed and will those plans absorb that stepped up wartime production? Thoroughly experienced packinghouse sales-manager available soon. Can master your distribution problems in any section of the United States and get results. A real organizer with proven ability will consider permanent connection on straight salary or profit sharing basis. Best of references. W-755. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE SUPERINTENDENT

FULL experience in all phases of sausage, loaf and specialty production. Able to assume full charge and produce positive results. 36 years of age, with 14 years excellent production and supervising experience. Fully practical. Married, draft deferred. W-756. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED: As superintendent of medium size midwestern independent packing plant. 18 years' experience. Knowledge of all departments. 35 years old. Married, two children. W-757. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

WANTED: Pork cut foreman who knows knife work and boning. Prefer man who also is a sausage maker, but knowledge not necessary for this job. Good salary and future with fast growing medium sized packer in northern Ohio. W-748. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Casing foreman who can operate at a profit. Also have a good job for an inedible tank foreman. We need more good beef butchers at very good rates. Modern medium sized plant in northeastern Ohio. W-749. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Assistant superintendent capable of making time study and knows bonus incentive. Plant located east of Mississippi river. Will pay comparable to ability. W-750. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Engineer experienced in designing packinghouse machinery. Good, steady position for the right man. W-752. THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

WANTED: Foreman for small size eastern firm. Thoroughly experienced in sausage manufacture. To take complete charge of shop. Excellent salary. Write W-753. THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

Help Wanted

FOOD SPECIALIST

WE need capable man with production experience along meat packing and canning lines with possibly some experience in dairy and vegetable canning fields. Will work with technical service organization on cleaning and maintenance problems. Excellent future. Headquarters in New York. Some traveling.

OAKITE PRODUCTS, INC.
22 Thames St. New York, N. Y.

WANTED: working slaughter house foreman for a modern small abattoir. Will guarantee a good permanent post war job to the right party. Housing available. LOUIS WASSERMAN MARKET, Schenectady 5, N. Y.

RENDERING PLANT assistant superintendent—skimmers—cookers—pressmen. Good salary. With application give full details, past experience. W-743. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MAN WANTED: Experienced general plant superintendent for rendering plant in the metropolitan area. Gentle. State age, draft status, experience, salary expected. W-751. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Medium sized middle eastern packer has opening for an experienced plant superintendent who can handle all departments and control costs of production. This is a permanent position with good post-war possibilities. W-687. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Business Opportunity

CASING EXECUTIVE desires large and small casing contracts in metropolitan area and midwest. Attractive, new economical plan. Labor available. W-753. THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

Miscellaneous

WANTED: Full line packinghouse account on brokerage basis for city of Detroit and nearby towns, by man draft exempt, with years of car route operations experience. Qualified to manage district and promote sales. Expert promotion man for unestablished packer in Detroit district. Will consider account now established. Post war expansion and sales promotion object. Will employ own crew if desired. W-746. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment for Sale

MEAT PACKERS—ATTENTION!

FOR SALE: 1—Vertical cooker or dryer, 10' dia x 4'10" high; 2—4x8 and 4x9 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers. 2—#21 Meat grinders; 1—#27 Buffalo Silent Cutter; 1—Creasy #152-Y Ice Breaker. Inspect our stock at 385 Doremus Ave., Newark, N. J. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 1, N. Y.

FOR SALE: Buffalo silent cutter, T43 with good motor 25 HP, 220 V. needs some repair. Also 200-lb. stuffer, good condition and 150 newly tinned wire sausage molds for forming Berliner etc. into squares. W. F. THIELE COMPANY, 425 W. McKinley Ave., Milwaukee 12, Wis.

Equipment Wanted

WANTED: 7½, 10 or 15 H.P. Freon compressor blower coils and freezer coils. Must be in good shape. State what you have and price. Box 110, Fitzgerald, Georgia.

WANTED: A good used bacon slicer with conveyor attachment. LOOMAN PACKERS, Schenectady, N. Y.

WANTED: Beef head splitter 220 AC 3 phase, and 150 ton hydraulic cracking press. SOMERVILLE PACKING COMPANY, 20 Water Street, Somerville 42, Mass.

Plants for Sale

MODERN fully equipped packing house for sale. Present kill, 300 hogs, 50 cattle. Making 15,000# sausage per week. FS-744. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Plants Wanted

WANTED: Small or medium sized sausage manufacturing plant in Chicago, fully or partially equipped. Give details as to coolers, equipment, and rental or sale price. W-728. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Meat and Gravy

Meat packers may find it worthwhile to preserve all their records on hog purchases during recent months. Considerable feeling exists in some producer circles with respect to prices and other aspects of the hog situation. It is not impossible that there may be Congressional investigation of the activities of government agencies in connection with hog prices, the support program, pork product purchases, feed supply policies and marketing developments. In case there is any tendency to "put the finger" on the meat industry, it may be helpful to the individual packer and the industry as a whole if each firm is in a position to present the *facts* in answer to any irresponsible charges.



A 240-lb. white Cheshire hog, trying to avoid a trip to the slaughterhouse, failed in a desperate break for freedom, but did manage to tie up traffic in a New York City tunnel during the morning rush hour recently. The incident occurred while M. Tronziger of New Jersey was driving through the tunnel, trucking 27 hogs to the Adolf Gobel plant. Half way through the tunnel, Tronziger was attracted by a commotion in the rear of the truck, which proved to be the errant hog clambering over the three-foot tailboard. By the time the farmer could stop his truck the dauntless animal aided by nudges from his comrades, was out in the tunnel driveway obstructing traffic. After Tronziger caught the hog, he sat breathlessly astride it until help arrived.



A local office of the OPA in Columbus, Ohio, received a letter from a Mrs. Roscoe Cordell, who wrote requesting some canning sugar. The OPA investigated and found that she and her family of six had never applied for or received War Ration books two, three or four. She explained that her farm provided ample cattle, hogs, chickens, fruits and vegetables. And "we get along with unrationed shoes," she said, closing her letter with the comment, "May the Lord bless the Office of Price Administration."



Here's one that will make packer golfers turn green with envy: G. A. Althaus, vice president of Oscar Mayer & Co., Chicago, while playing the Edgewater Golf club course on July 13, in company with vice president G. O. Mayer and sales manager Wm. Murray, made his second hole-in-one on the 157-yard eighth hole. A year ago, "Eddie" accomplished the same feat on the tenth hole of the same course.



A Colfax, Wash., meat plant operator was fined the nominal sum of \$1 for failure to keep adequate records of cattle purchased and slaughtered. Court costs brought the expense of his court appearance up to about \$20, however. If they don't get it one way, they'll get it another.

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